

ACCOMPANYING THE APERITIF...

OLIVE TAPENADE fine tomatoe cubes capers	5,50
SMALL "FLAMMKUCHEN" creamy goat cheese confit tomatoe rocket	8,50
KARAAGE wasabi mayo coriander crispy KIKOK wings marinated with ginger, garlic and soja	13,00
VINTAGE SARDINES 2019	15,50
RILETTE OF GOOSE LEG goose liver pickled pumpkin	19,00
TIA MARAA irish oyster 3 of them lemon marinade	19,50

SERVING AS A STARTER OR AN ENTREMETS...

SWABIAN WEDDING SOUP pancake stripes semolina dumpling swabian ravioli	12,00
WILD GARLIC CREAM SOUP "sot l'y laisse" croûtons	13,00
WILD HERBS SALAD garden herbs salad leafs schatzhauser dressing with either: caramelized goat cheese fried chicken breast with soy and chili	14,00 12,50 13,00
POKE BOWL vegan quinoa tofu citrus mayo kimchi vegetables soy marinade	20,50
WILD MUSHROOMS QUICHE chives sour cream leek bacon farmer's ham marinated champignon salad	21,00
GLASS NOODLE SALAD vegetables coriander flamed miso-salmon chili	23,00
BEEF TARTARE traditionally marinated with: fried potatoes 30 g n25 oscietra imperial caviar	28,00 7,20 80,00

THE MAIN DISHES...

HOMADE SWABIAN RAVIOLI beef broth onion compote potatoe-cucumber salad	22,00
NEBRASKA BRISKET BURGER beef breast cooked for 48 hours cheddar peppers pickled red onion rocket fries chili mayo	24,50
PANNED CALAMARATA PASTA parsley root trevisano matured balsamic fried breast of a quail	24,50
PIKE DUMPLINGS custacean bisque green asparagus chives potatoes	29,50
REGIONAL ASPARAGUS sauce hollandaise young potatoes with: black forest ham veal escalope "vienna style" fried pike perch slice	32,50 10,50 16,50 25,00
PIKE PEARCH SLICE crispy skin riesling sauce sauteed leek with chanterelles potatoe puree	35,50
SCALLOPS pan fried champagne butter lime flavoured risotto morels	49,00
BEEF FILLET STROGANOFF beetroot gherkin "spätzle" romaine lettuce	49,00

...OR FROM THE LAVA STONE GRILL

OJO DE AGUA RIBEYE STEAK 300g	55,00
GREATER OMAHA CLUB STEAK ca 650g matured on the bone	134,00
GREATER OMAHA PORTERHOUSE STEAK ca 1200g matured on the bone ca 45 minutes	199,00

...served with:

wild broccoli with yuzu and sesame | fries | café de paris butter

NOT YET HAD A DESSERT...

ARABICA-COFFEE TARTLET
passionfruit jelly | exotic sorbet 15,00

CHOCOLATE CAKE | lukewarm
caramelized banana | vanilla ice cream 15,00

CREAM PUFF | stuffed
peanut dulcey mousse | salted caramel | raspberry sorbet 15,00

"KAISERSCHMARRN"
almonds | raisins | pear compote | hazelnut ice cream 15,00

SORBET | ICE CREAM
each ball 3,90

CAKES | TARTS
daily changing

... AND A GLASS OF SWEET WINE

2020 JURANÇON „CUVÉE THIBAUT“ 0,1l | 14,00
Domaine Bellegarde, Jurançon

2022 „MR“ MOSCATEL 0,1l | 14,00
Compania de Vinos Telmo Rodriguez, Malaga