

## STARTERS

<b>Marinated Beef</b> Pickled radish   Rutabaga   Nishiki rice   Peanut	18.00 €
<b>Char</b> Radish   Cucumber   Dill   Sour cream	19.00 €
<b>Argentinean Wild Prawn</b> Avocado   Pistachio   Tomatoes	19.00 €
<b>Scallop Crudo</b> Pickled Pumpkin   Vadouvan Stock   Walnut	19.00 €
<b>Pickled Autumn Vegetables</b> Ricotta Cream   Smoked Salt Almond   Watercress Oil	18.50 €

## FISH

<b>Monkfish</b> Fregola Sarda   Guanciaie   Tarragon	37.00 €
<b>Croaker</b> Pea   Verjus beurre blanc   Parsley	34.00 €
<b>Pasta alla Chitarra</b> Confit egg yolk   Ama Ebi Shrimp   Pulpo	21.00 €

## MEAT

<b>Iberico Pork Cheeks</b> Bramata   Bell pepper   Chicory   Vegetable-Chorizo jus	34.00 €
<b>Local Venison Loin</b> Bread dumpling   Celery root   Mushroom ragout   Cassis	39.00 €
<b>U.S. Beef Filet</b> Spinach   Potato terrine   Asparagus   Thyme jus   Béarnaise	44.00 €
optional <b>Slice of roasted Foie Gras</b>	12.50 €

## VEGETERIAN

<b>Risotto</b> King oyster mushroom   Pumpkin seed oil   Ricotta	18.00 €
<b>Chervil Gnocchi</b> Spinach   Macadamia   Goat cheese	18.50 €

## DESSERT

<b>Passion Fruit</b> Physalis   Valrhona Caramélia   Yoghurt	16.00 €
<b>Pineapple</b> Pistachio   Amarena cherry   Mango	16.00 €
<b>Coffee</b> Vanilla   Mascarpone   Nashi pear	13.00 €
<b>Selection of Cheeses</b> Fig mustard   Grapes   „Jochen Gaues“ bread	15.00 €

# MENU

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## Marinated Beef

Pickled radish | Rutabaga | Nishiki rice | Peanut

## Char

Radish | Cucumber | Dill | Sour cream

## Monkfish

Fregola Sarda | Guanciale | Tarragon

## Local Venison Loin

Bread dumpling | Celery root | Mushroom ragout | Cassis

## Passion Fruit

Physalis | Valrhona Caramélia | Yoghurt

### Menu in five courses

99.00 €

### Menu in four courses

Choice between marinated beef or char

85.00 €

### Menu in three courses

Choice between marinated beef or char, without monkfish

69.00 €

### Wine pairing

in three courses

in four courses

in five courses

30.00 €

40.00 €

50.00 €