

MENU

-SPRING-

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carpaccio of spring vegetables
marinated sea fish
lime ginger jus

consommé of tomatoes
ricotta-spinach-ravioli

lamb fillet au gratin
coarse-ground mustard | pesto | parmesan
red wine sauce with shallots | tarte à la jardinière | two types of puree

mascarpone-vanilla mousse
rhubarb | balsamic caramel

or

selection of cheese
fig mustard | nuts

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menu 4 course € 76,00

menu 3 course € 69,00 without soup

APPETIZERS

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corn salad in sherry dressing
with grape walnut compote | caramelized goat cheese | coppa 12,00

tartare of salmon and toasted smoked fish sandwich
green salads | tomato jelly 18,00

marinated avocado fan and mango
sweet and spicy miso curry vinaigrette | baked corn falafel 14,00

carpaccio of spring vegetables
marinated sea fish | lime ginger jus 23,00

SOUPS

potato lentil soup
sour cream | caramelized onions 8,00

consommé of tomatoes
ricotta-spinach-ravioli 10,00

MAIN COURSES

€

fillet of skrei - winter codfish- fried bacon red onion jam root vegetables brussels sprouts mashed potatoes	32,00
selection of sea fish creamy paella risotto glazed vegetables	36,00
“Wiener Schnitzel” roasted potatoes sauce tartar seasonal salads	27,00
lamb fillet au gratin coarse-ground mustard pesto parmesan red wine Sauce with shallots tarte à la jardinière two types of puree	34,00
“Swabian favourite dish” roast joint loin of pork swabian ravioli creamy vegetables swabian noodles	29,00
“Surf and Turf” tournedo of veal fillet and fried king prawn lemongrass vegetable au gratin gnocchi	39,00
-Vegetarian- gratin of tyrolean “Schlutzkrapfen” ravioli mushrooms olives vegetables parmesan cheese	21,00