

Menu

Lamb's lettuce in potato dressing with black nuts, grapes and croutons	14 €
Goose breast from the oven on apple red cabbage with potato dumplings and chestnuts	33 €
Quark dumplings on apricots and cream ice cream	12 €

55 €

Appetizers

Gratinated goat cheese with beluga lentils and lettuce	14 €
Foie gras terrine with apple and brioche	20 €
Yellow fin tuna tartare with ginger and wasabi	17 €
North Sea crab salad with apple and wild herbs	16 €

Soups

Truffle cream soup with croutons	8 €
Fish soup with fine fish, rouille, cheese and croutons	13 €

Intermediate courses

Baked sweetbreads with peas and truffles	17 €
Seared scallops on parsley root cream and lime	22 €

Fish

Fried yellow fin tuna with sesame, finger lime, fragrant rice and curry foam	36 €
White halibut on potato cream with truffles and snow peas	39 €

Main courses

Herb risotto with leaf spinach, pine nuts and Belper tuber	19 €
Cream cheese ravioli with Romanesco, apple and walnuts	19 €
Duck breast on mashed potatoes with two types of Brussels sprouts	29 €
Allgäu beef fillet cooked sous vides on creamed savoy cabbage, truffles and baked potatoes	37 €
Braised ox cheeks with mashed potatoes and vegetables	24 €