

STARTERS AND COLD DISHES

Green Meadow: poached egg, pea ² , broad bean, herb oil	€ 20,00
Lukewarm marinated veal tongue, spinach salad, caper leaf	€ 25,50
Salad of fried char, crustacean emulsion, tomato "moluppe" and salted pistachio	€ 25,50
Salad of quail, buttery dumplings and rapeseed, truffle vinaigrette	€ 25,50
Mixed salad	€ 13,50

SOUPS

Artichoke foam soup, eggplant croutons	€ 15,00
Fish essence, shrimp skewer	€ 15,00

VEGETARIAN DISHES

Beluga lentil risotto, onion confit, papaya chutney	€ 31,00
Naked Cake: Herb pancakes, "Buffalo-Bill" burrata, broccoli, pecan nuts	€ 31,00

FISH DISHES

Cod, Borlotti bean vegetables, Satureja crisp	€ 33,00
Fried lake trout, pomegranate couscous, sumac yogurt	€ 33,00
Lightly cooked salmon, spinach, fine noodles, Riesling sauce	€ 36,00

MEAT DISHES

Chicken breast, watercress risotto, ice shards ²	€ 31,00
Brasato, spring leek, gremolata, potato flan	€ 31,00
Pink roasted veal "Tafelspitz", Salsiccia orecchiette ragout	€ 36,00

CLASSICS

Homemade "Maultaschen" with potato salad and melted onions (Traditional Swabian ravioli filled with minced pork and beef)	€ 26,00
Schnitzel with roasted potatoes and side salad	€ 36,50
Veal liver with glazed apples and mashed potatoes	€ 36,50
Swabian sirloin steak with fried onions, "Maultaschen", homemade "Spätzle" (Swabian egg dumpling) and gravy	€ 41,00
Cold roast beef, roasted potatoes, remoulade sauce	€ 29,50

GOURMET TRADITION

STARTER

Lobster ³ , ponzu emulsion, avocado	€ 44,00
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MAIN DISH

Rinderfilet „Rossini“	€ 69,00
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