STARTERS



Veal tartare
pickled egg yolk | bell pepper | brioche croutons
truffle mayonnaise
celery | gluten/wheat | milk

23€



Consommé
boiled beef | truffle semolina dumplings | root vegetables

celery | eggs | gluten/wheat | 9

18 €

MAIN COURSES



Guinea fowl ravioli

poultry fumet | white cabbage | truffle

celery | fish | milk | molluscs | 9

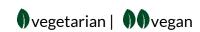
39 €

Black Forest trout
blue mussel ragout | saffron potatoes | spicy mango crunch
celery | fish | milk | molluscs | 9
37 €

Beef filet steak
truffle tapenade | black salsify | croquettes
cognac sauce
celery | milk | mustard | 9
66 €

CHEESE SELECTION FROM THE BUFFET & SWEETS FROM OUR PATISSERIE

27€



In accordance with our obligation, we make reference to the fact, that despite highest carefulness during the preparation, there could be traces of allergen in every meal.

Labelling of additives

1 preservative | 2 artificial colouring | 3 antioxidant | 4 sweetener saccharin 5 sweetener cyclamate | 6 sweetener aspartame, incl. source of phenylalanine 7 sweetener acesulfame | 8 phosphate | 9 sulphured | 10 containing chinin | 11 containing caffeine 12 flavour enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 pickling salt

