

STARTERS


Celery confit "Jomo" 
cucumber | hazelnut
celery | gluten/wheat | nuts
19 €

Veal tartare
pickled egg yolk | bell pepper | brioche croutons
truffle mayonnaise
celery | gluten/wheat | milk
23 €

Onion soup 
hazelnut | spring leek
celery | nuts
16 €

Consommé
boiled beef | truffle semolina dumplings | root vegetables
celery | eggs | gluten/wheat | 9
18 €

MAIN COURSES

Potato strudel 
braised cabbage | roasted vegetable jus | fermented carrot
celery | gluten/wheat
32 €

Guinea fowl ravioli
poultry fumet | white cabbage | truffle
celery | fish | milk | molluscs | 9
39 €

Cod
miso crust | sweet potato mash | black walnut
Kaffir lime broth
celery | eggs | fish | gluten/wheat | milk | nuts
47 €



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 €

Menu

 vegetarian |  vegan

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