



Vorspeise I Starter

Thunfisch-Ceviche | Safran-Aioli | Avocado | 18€
Bananenchip | Limetten-Kaviar
*Tuna Ceviche | Saffron Aioli | Avocado | Banana Chip |
Lime Caviar*

Wagyu-Carpaccio | geräuchertes Tomaten-Espuma | 19€
schwarze Oliven | Basilikumöl | Parmesanspäne
*Wagyu Carpaccio | Smoked Tomato Espuma |
Black Olives | Basil Oil | Parmesan Shavings*

Burrata | Pfirsich | Kumato | Pistazien | Rosen-Gel | 16€
Rucola
*Burrata | Peach | Kumato | Pistachios | Rose Gel |
Arugula*

Suppe I Soup

Geräucherte Piquillo-Creme-Suppe | Jakobsmuschel | 16€
aromatisiertes Öl
Smoked Piquillo Cream Soup | Scallop | Aromatic Oil

Pasta I Pasta

Tagliatelle | Thunfisch | Tomate | Zitrone | Minze 24€
Tagliatelle | Tuna | Tomato | Lemon | Mint

Medaglioni | Chorizo | Kartoffeln | Lauch | 24€
Salbei-Nuss-Butter
Medaglioni | Chorizo | Potatoes | Leeks | Sage-Nut Butter

Hauptgang I Main Course

Simmentaler Rinderfilet | Gamba | Macaire-Kartoffel | 41€
Mangold | Sherry-Jus

*Simmental Beef Filet | Prawn | Macaire Potatoes |
Swiss Chard | Sherry Jus*

Perlhuhn | Erbsencreme | Pfirsich & Pflaumen | 34€
ABB-Senf

*Guinea Fowl | Pea Cream | Peach & Plums |
ABB Mustard*

Lammhaxe | Kräuter-Kartoffel-Creme | Erbsenschoten | 34€
Chimichurri

*Lamb Shank | Herb Potato Cream | Pea Pods |
Chimichurri*

Seeteufel | Chorizo-Risotto | Baby-Gemüse | 38€
Mojo Verde

*Monkfish | Chorizo Risotto | Baby Vegetables |
Mojo Verde*

Red Snapper | Süßkartoffel-Tortilla | Spargel | 36€
Zitronen-Hollandaise

*Red Snapper | Sweet Potato Tortilla | Asparagus | Lemon
Hollandaise*

Dessert I Dessert

Crema Catalana | Brombeersorbet | Sherry 15€
Crema Catalana | Blackberry Sorbet | Sherry

Banoffee Pie | Dulce de Leche | Beeren-Chantilly | 16€
Tahiti-Vanille-Eis

*Banoffee Pie | Dulce de Leche | Berry Chantilly |
Tahiti Vanilla Ice Cream*

Spanische Käsevariation 21€
Spanish Cheese Selection

