

VORSPEISE | STARTERS

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Jakobsmuschel Purple Curry Mango Beete Japanische Mayonnaise ^{27 3 21}	18
Scallop purple curry mango beetroot Japanese mayonnaise	
Carpaccio vom Hereford Rind Mascarpone Limette Olivenöl Parmesan ^{R 15 19}	12
Carpaccio from Hereford cattle mascarpone lime olive oil parmesan	
Romanasalat Caesar's Dressing Croutons Radieschen gehobelter Parmesan ^{F 15 27}	14
Romana salad Caesar's dressing croutons radish grated parmesan	
mit Hähnchenbrust with chickenbreast	+5
mit Garnelen ²⁸ with prawns	+5
Wildkräutersalat Pinienkerne Balsamico Tomaten Seitlinge Kresse ^{V 7}	14
Wild herb salad pine nuts balsamic tomatoes king oyster mushrooms cress	
Gebratener Bachsaibling Trüffel Kaviar bunte Tomate Spinatcreme Kroepoek ^{19 27 28}	16
Fried trout truffle caviar colored tomato spinach cream kroepoek	

SUPPE | SOUP

Kürbis-Karottencremesuppe Kokosmilch Vanilletomate Ingwerschaum ^{V 22}	10
Pumpkin carrot cream soup coconut milk vanilla tomato ginger foam	
Rinderkraftbrühe Ravioli Gemüsegarten ^{R 19 20 22 31}	9
Beef consomee ravioli vegetable garden	

ZWISCHENGANG | INTERMEDIATE COURSE

Capellini Garnelen Tomate Chili Fenchel ^{19 20 27}	16
Capellini prawns tomato chilli fennel	
Waldpilzrisotto marinerter Blattspinat kleines Gemüse Pecorino ^{15 19 23}	14
Mushroom risotto marinated leaf spinach vegetables pecorino	

HAUPTGANG | MAIN COURSE

Kurzgebratenes Thunfischsteak Sesam Tomatentagliatelle Gemüsestroh Teryakivelouté ^{A 3 9 15 19 20 21 24 27 31}	28
Tuna steak sesame tomato tagliatelle vegetable straw teryaki velouté	
Rotbarbe Safranrisotto Tomaten-Olivenragout Pesto Champagnervelouté ^{A 6 15 20 27}	26
Red mullet saffron risotto tomato olive ragout pesto champagne velouté	
Kabeljaufilet Vanillemöhren Spargelbrokkoli Kartoffel-Senfcreme reduzierter Fond ^{19 20 23 27}	29
Cod fillet vanilla carrots bimi potato mustard cream reduced broth	
Lammkarree cremige Rosmarin-Parmesanpolenta Ratatouille Amarenakirschjus ^{A 2 3 9 15 19 20 22}	34
Rack of lamb creamy rosemary parmesan polenta ratatouille Amarena cherries jus	
Rinderfilet Senfkruste panierte Speckbohnen Kartoffelmousseline Portweinschalotten ^{R A 14 15 19 20 22 23 31}	36
Beef fillet mustard crust breaded bacon beans potato mousseline port wine shallots	
Rosa Entenbrust karamellisierter Rosenkohl Waldpilze Selleriecreme Thymianjus ^{A 15 19 20 22}	36
Duck breast caramellised brussel sprouts mushrooms celery cream thyme jus	
Steinpilzravioli Trüffel buntes Gemüse veganes Parmesan Pinienkerne ^{V 20 30}	18
Porcini ravioli truffle vegetables vegan "parmesan" pine nuts	

DESSERT

Lemon Tarte Cassis Sorbet Crumble Fruchtcoulis ^{F 3 9 15 19 20 31}	12
Lemon tarte cassis sorbet crumble fruit coulis	
Opera von der Valhrona Schokolade Vanille-Orangenchutney Fruchtkaviar ^{A F 19 20 31}	12
Opera Cake with Valhrona chocolate vanilla-orange-chutney fruity caviar	
Portweinfeigen weiße Schokoladenmousse Pistazie Macaron Beeren ^{A F 3 15 19 20 30 31}	10
Port wine figs white chocolate mousse pistacchio macaron berries	