

HORS-D'OEUVRES



SPECIAL

King Prawns in Wasabi spiced Tempura

served with a Japanese Mayonnaise
marinated Sushizu Cucumbers and a Mango Salad



24

Tartare Steak reinterpreted

dressed with Olive Oil, Herbal Salt
grounded Pepper and Mustard served with
a poached deep-fried Egg and roasted Crusty Bread

19

Vichyssoise

chilled Potato-and-Leeks-Soup
with marinated Wild Salmon Dices

9,50

East Frisian Matie from Emden

in a Apple-and-Yoghurt-Crème fraîche
served with new Dill spiced Potatoes

15

Gedeckpreis für Brot, Brezel, Salz- und hausgemachte Trüffelbutter
sowie Tiroler Schinken – wird ohne Bestellung gereicht – 2,90 p.P.



MAIN COURSES

Our Classics

Salmon Tartare

Tartare of raw and marinated Norwegian Salmon served with Black Radish, Wasabi spiced Cucumbers beside Potato Pancake and Lime spiced Crème fraîche

15,50 | 18,50

Viennes Schnitzel

served with fried Potatoes and a Cucumber Salat

28

Chateaubriand for 2

Tenderloin Gross Weight ca. 500 g served with Béarnaise Sauce, Peppercorn Sauce sautéed Vegetables and French fries or Rosemary Potatoes

45 p.P.

From our Pasta Manufactory

Truffled Taglierine

served with a Sauce of white Alba Truffles and shaved Summer Truffles

19,90 | 25

Pasta - but different

Taglierine served with fresh Figs crispy Serrano Ham, Tomato Confit and a Goat Cheese-and-Thyme-Honey-Sauce

17 | 23

Vegane Bowl

Quinoa, Pomegranate, Pak Choi, Avocado Edamame, Sweet Potatoes and Rice

19,90



Salad with local Superfood

seasonal Salads, Wild Herbs
served with our Special Dressing with Frankfurt Herbs
and toasted whole-grain Bread from the Bürger Bakery

either served with

Fillet of Beef Dices and Tartare Sauce

25

Fried Dices of French Corn Poulard
with a Sweet Chili Sauce

19

Grilled King Prawns
and Lime spiced Crème fraîche

24

Teriyaki Salmon

with Enoki Mushrooms, Sesame Pak Choi, Edamame
and Udon Noodles

27

Saltimbocca alla Romana

served with a Tomato Sugo, green Asparagus
and a creamy Polenta

27

Black Angus Beef Fillet

served with a Peppercorn Sauce, sautéed Vegetables
and Rosemary Potatoes

120 g Gross Weight = 28 | 200 g Gross Weight = 37

SPECIAL

Pimp my meal

Truffled French fries with shaved Summer Truffles
Parmigiano Reggiano and truffled Mayonnaise

15



DESSERT

SPECIAL

Crêpe Suzette

flambéed at the Table served with Orange Fillets
and Walnuts Ice Cream

15

Our homemade Tarte

Please ask your waiter for our recommandation
of the day - served with Vanilla Ice Cream

8,50

Raspberry-Sorbet

filled up with Prosecco

7,50

Chilled Wild Berry Soup

served with Meringue and Coco Ice Cream

11,50

SPECIAL

Macarons

A Selection of handmade Macarons
from our Pâtisserie
Chocolate | Mint | Lime
Pistachio | Raspberry | Salted Caramel

1,80 per piece

