

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 fried Yellow of an Egg and roasted Crusty Bread

19

Fassona Piemontese Beef Carpaccio

with sautéed Artichokes, small Capers, Olio Extra Vergine „Sabina“ DOP
truffled Mayonnaise and Parmigiano Reggiano

19,90

Gazpacho Andaluz

with a toasted Bread Chip and a Tomato-Cucumbers-Pepper-Bouquet

9,50

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 with Tyrolean Bacon and a Cucumber Salat

28

Chateaubriand for 2

Tenderloin (gross weight ca. 500 g) served with a Béarnaise Sauce, a Peppercorn Sauce sautéed Vegetables and French fries or Rosemary Potatoes

47 p.P.

From our Pasta Manufactory

Truffled Taglierine

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

19,90 | 25

Bucatini al Limone

prepared vegetarian with Spinach, Tomatoes Fennel and Pine Nuts

17,50

either served with

sautéed Mediterranean Octopus and Gremolata with Herbs

25

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

Sea Bream from an organic Aquaculture in Saarland

served with a Fennel-Tomato-Bruschetta
and Risotto alla Milanese

24,50

Grilled Ibérico acornfed Cutlet

(ca. 220 g gross weight) fried in Beurre Noisette
served with sautéed Chanterelles, a Tarragon Froth
and a Potato-Pea-Puree

28,50

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

Raspberry-Sorbet

filled up with Prosecco

7,50

A summerly Trilogy of Valrhona Chocolate

served with an Apricot-and-Peach-Compote

13,50

Crème brûlée à la Vanille

with Summer Berries and Chocolate Crisp

11

Chilled Wild Berry Soup

served with Meringue and Coco Ice Cream

11,50

Selection of International Cheese

Brie de Maux, Alpine Cheese and Gorgonzola Dolce
Figs Sauce, Grape and Tyrolean Schuttelbrot

17

SPECIAL

Macarons

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

1,80 per piece

