

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

Grilled Octopus

served with a Seafood Mayonnaise
and an Orange-Fennel-Salad and caramelized Walnuts

21,50

Pumpkin-Ginger-Coco-Cappuccino

served with a Styrean Pumpkin-Seed-Oil

9,50

Cover for Bread, Pretzel, salted Butter and our homemade Truffles Butter
as well as served with Tyrolean Ham per Person à 2,90 - will be served without order -

Any tips given are shared by the service staff with the colleagues
from the kitchen and the service area



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 Salad

28

Our young crispy halved Duck

served with Apple Sauce, pointed Cabbage in Cream and Pretzel-Curd-Quenelles

29,50

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

Mezze Maniche al Gorgonzola dolce

with Pear, caramelized Walnuts young Spinach and Treviso

19,50

Autumnally Vegane Bowl

Quinoa, Pomegranate, Pak Choi in Teriyaki Sauce Edamame, Hokaido Pumpkin, Chestnuts and Rice

19,90



Salad with local Superfood

seasonal Salads, Wild Herbs
and our Special Dressing with Frankfurt Herbs
beside 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

Shortly grilled Amberjack from a sustainable Aquaculture in Saarland

served with a Soy-Yuzu-Finish, Pak Choi, Wasabi
and a Curry spiced Hokaido Puree

35

Grilled Ibérico acornfed Cutlet

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

28,50

Black Angus Beef Fillet

served with a Peppercorn Sauce, sautéed Vegetables
and Rosemary Potatoes

140 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

Sweet Pretzel Schmarrn

with Cinnamon and Sugar, Apricot Compote
and Vanilla Ice Cream

10,50

Crème brûlée

with Berries and Chocolate Crisp

11

Chocolate Cake with a molten Core

Raspberry Froth and Salted Caramel Ice Cream

13,50

Mango Sorbet

filled up with Prosecco

7,50

SPECIAL

Macarons

A Selection of handmade Macarons from our Pâtisserie

Chocolate | Coffee | Blueberry
Pistachio | Raspberry | Salted Caramel

1,80 per piece

