

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

Foie Gras Terrine

served with a Dessert Wine Jelly, Apricot Compote
and Baguette

29

Beetroot Carpaccio

served with a Goat's Cheese Cream
and Couscous with Barberries

16,50

Lightly smoked Cauliflower Soup

with fried Black Pudding "Palatinate Style"

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 Red Cabbage and Potato Quenelles

33,50

Chateaubriand for 2

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

47 p.P.

From our Pasta Manufactory

Truffled Taglierine

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

19,90 | 25

Vegane Bowl

Beetroot, Pak Choi in Teriyaki Sauce
Edamame, Hokkaido Pumpkin, Chestnuts and Wholegrain- and Basmati Rice

18,90



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

Yellow Tuna in a Long Pepper Coating

served with Artichokes, Edamame, Shiitake
and a Lemon spiced Tom Kha-Risotto

35

Saddle of Lamb served with a Thyme Jus

Cassoulet of Beans and Mediterranean Style mashed Potatoes

32

Black Angus Beef Fillet

served with a Peppercorn Sauce, sautéed Vegetables
and Potatoes au Gratin

140 g gross weight = 28 | 200 g gross weight = 37

SPECIAL

Pimp my meal

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

15



DESSERT

SPECIAL

White Gingerbread Mousse

served with spiced Cherries
and Gingerbread-Crumble

10,50

Crème brûlée

with Tangerine Ragout and Chocolate-Crisp

11

Chocolate Cake with a molten Core

served with a Pear Compote, a Pear-Vanilla-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 | Passion Fruit
Pistachio | Raspberry | Salted Caramel

1,80 per piece

Assorted International Cheese

Brie de Meaux, Tyrolean Alpine Cheese and Gorgonzola Dolce
with Tyrolean Schuettelbrot, Figs Sauce and Grapes

17

