

APPETIZERS

FALL SALAD

pickled Mushrooms | roasted nuts | croutons

9 €

GOAT CHEESE

caramelized | pumpkin | salad

17 €

ROASTBEEF

remoulade | lamb's lettuce | egg yolk

23 €

with fried potatoes

28 €

SOUPS

SIZILIAN FISHSOUP

roasted bread and aioli

20 €

PUMPKIN FOAM SOUP

butter dumplings

12 €

MAIN COURSES

RISON NOODLES

forest mushrooms

Small 17 €

Large 25 €

TRUFFEL RAVIOLI

27 €

RED THAI CURRY

vegetables | Sticky rice

25 €

with chicken 30 €

with shrimp 33 €

MISO EGGPLANT

sprouts | rice

20 €

FISH

MONKFAST

Thai asparagus | pepper rice

32 €

HOMEMADE SPAGHETTI AGLIO OLIO

18 €

with shrimp 26 €

TURBOT

carrot | potatoes

33 €

MEAT

BEEF FILLET FROM THE ALLGÄU

pepper sauce or herb butter | summer vegetables | french fries

42 €

SALTIMBOCCA

tagliatelle

37 €

BRAISED BEEF CHEEKS

spatzle

31 €

LEMON CHICKEN

mint yoghurt | wok vegetables | rice

27 €

DESSERT

CHOCOLATE CAKE

hazelnuts | plum sorbet

14 €

MANGO-YUZU-PISTACHIO

14 €

TART TATIN

14 €

MINI DESSERT

each dessert

6 €

AFFOGATO

6.50 €

HOMEMADE SORBET

3.50 €

VIENNA ICED COFFEE

9.00 €

CHEESE VARIATION

fig mustard | grapes | bread with fruits

16 €

MENU

TROUT

cucumber | dill

18 €

LOUP DE MER

saffron | fennel

24 €

LOIN OF VENISON

celery | red cabbage jus

42 €

MANGO-YUZU-PISTACHIO

14 €

4 - course - menu	82€
3 - course - menu (starter <u>or</u> intermediate course, main course, dessert)	72€

CHILDREN'S CARD

Portion of fries

4 €

Chicken nuggets with fries

7,50 €

Pasta with tomato sauce

6,50 €

If you have any culinary intolerances, please enquire about the allergens
with our professionally trained staff