

GARDEN

LUNCH MENU

Cream soup of carrots with ginger and shrimps
Boiled fillet of veal with cream spinach and „Schupfnudeln“
Crème Brûlée with blood orange sorbet
33,00

CHEF'S SPECIALS

Beetroot terrine with marinated halibut and lamb's lettuce 18,50
Lake trout with parsley foam and horseradish barley 17,50
Leg and shoulder of Poltingen lamb with braised onions and polenta 27,50
Curd cheese mousse with „Spekulatius“ and tangerines sorbet 12,50

OUR WINE RECOMMENDATION

WHITE WINE

2010
Riesling „Vom gelben Löss“
Josef Ehmoser
Wagram, Austria

0,1 l 6,50
0,75 l 42,50

RED WINE

2008
Zweigelt „Die Leidenschaft“
Martin Arndorfer
Kamptal, Austria

0,1 l 11,00
0,75 l 75,00

All prices are in Euro and VAT included

We strive to provide the highest quality environment and therefore kindly ask you to refrain from having a phone call in the restaurant.

OYSTERS

Pleine Mer Normandie No.2 piece 8,00

Spéciale - Pousse en Claire No.3 piece 7,50

Belon No.00 piece 9,50

We will serve you chester bread and shallot vinaigrette to all oysters

STARTERS

Carpaccio from boeuf de Hohenlohe with Cipriani sauce and ratatouille salad 18,50

Beef Tatar dressed with egg yolk, capers and sardines 21,50
served with 10g Black River Caviar 75,50

Cured Scottish salmon „Label Rouge“ with sour cream and hash brown 17,50

Deep fried sweetbreads with potato salad and Sauce Gribiche 18,00

Pickled pumkin with lentil vinaigrette and lamb´s lettuce 18,50

SOUPS

Foamed lobster soup with sugar snap peas and crab meat 16,00

Chicken consommé with fois gras Ravioli and vegetable 16,00

VEGETARIAN

Saffron Risotto with herb salad and shaved Parmesan 21,00

Tagliatelle with spinach and Himalaya truffle 18,50

MAIN COURS

- Roast loin of Swabian-Hall pork with cabbage and bread dumpling 27,00
Austrian chicken braised in red wine with root vegetables and mashed potatoes 22,00
Artic char fillet with Riesling foam and radicchio Risotto 25,50
Fried mullet with artichokes and Gnocchi 26,50

RÔTISSERIE

- Rumpsteak Canadian Gold Beef 220g 25,00
German roastbeef, dry aged 250g 34,00
Galician Blond Tenderloin, dry aged 180g 28,50
Morgan Ranch Wagyu Market Style Ribeye 200g 31,50
we will serve
Sauce Béarnaise, Sauce Bordelaise or Café de Paris-Butter

VEGETABLES AND SIDE DISHES

- Mixed leaf salad 8,00
Brussle sprouts with bacon 7,50
Vichy carrots 6,50
Seasonal mixed vegetables 8,50
Pan fried new potatoes 6,50
Gratin potatoes 6,50
Mashed potatoes 6,50

OUR CLASSICS

Pan fried slices of calf's liver with mashed potatoes and apple 26,00

Wiener Schnitzel with carrots and parsley potatoes 28,50

Dover sole with spinach and parsley potatoes 48,00

THURSDAY

Whole prime rib of beef served from the trolley
with vegetables, gratin potatoes and Bearnaise sauce 29,50

FRIDAY

Farmed Bavarian brook trout pan fried in lemon butter
with spinach and parsley potatoes 28,00

SUNDAY

Rack of veal served from the trolley
with beans, mashed potatoes and shallot sauce 36,00

CHEES

A selection of French raw milk cheese
with grapes, walnuts and chutneys 18,00

DESSERTS

Mousse of white and dark chocolate with almond biscuits and fresh fruit 14,50

Crème Brûlée with blood orange sorbet 10,00

Three different of sorbets from the daily selection 10,00

Tiramisu with Cappuccino ice cream and Biscotti 9,00

Extra charges will be added to your bill in case of menu or side order replacements.

All prices are in Euro and VAT included Bread and butter 2,30