

GARDEN

STARTERS

- „Garden Salad“ with figs, lettuce, cottage cheese, walnuts & pistachios ^{V GGG} 21,50
- Raw marinated zucchini with sugar apricots, pine nuts, spring leeks & sheep yogurt ^{V GGG} 19,50

SOUP

- Yogurt-cucumber cold dish with Iberico ham - crostini ^{GGG} 13,50

VEGETARIAN

- Tomato risotto with grilled mini eggplant, burrata and mini basil ^{VGGG} 26,50

MAIN COURSES

- Paccheri with ragout of Mieral guinea fowl, chanterelles & green beans ^{GGG} 42,00
- Braised Poltinger lamb shoulder with zhug, borlotti beans, pointed peppers & pearl couscous ^{GGG} 46,50
- Turbot with lemon emulsion and ragout of cherry tomatoes & watermelon ^{GGG} 54,00
- Dover sole with spinach and parsley potatoes 68,00

DESSERT

- Marinated berries with vanilla crème fraiche 24,00
- Selection of three sorbets according to daily offer 14,50

CHEESE

- A selection of French raw milk cheese
with grapes, walnuts & German fruit bread 27,50

^V = Vegan preparation possible

^{GGG} = Garden Goes Green

All dishes, which are marked with ^{GGG}, belong to our culinary concept Garden Goes Green.
The dishes are outstandingly fresh, light and carb reduced. Furthermore we use more seasonal vegetables
and less butter and cream. Instead we prepare our dishes with high quality vegetable oils.