

GARDEN

STARTERS

„Garden Salad“ with figs, lettuce, cottage cheese, walnuts & pistachios ^{V GGG} 23,00

Beef tartar made of Simmental Beef with roasted bread 24,50
additional charge for 10g N25 Oscietra Reserve caviar daily offer

SOUP

Cream soup of asparagus with bavarian Pike dumplings & asparagus 19,50

VEGETARIAN

Pea risotto with sugar snap peas, kohlrabi, and pea sprouts ^{V GGG} 29,00

MAIN COURSES

Dover sole with spinach and parsley potatoes 72,00

Lake trout from Lower Bavaria with chive beurre blanc, cauliflower purée and mashed potatoes ^{GGG} 43,00

Creamy ragout of veal with beech mushrooms and herb spaetzle 39,00

US flank steak with marinated kohlrabi, kohlrabi purée, and Pommes Pavé ^{GGG} 47,00

DESSERT

Parisian flan with Choba Choba Oswaldo 70% dark chocolate, vanilla whipped cream, and Nespoli 18,50

Selection of three sorbets according to daily offer 15,50

CHEESE

A selection of French raw milk cheese
with grapes, walnuts & German fruit bread 28,50

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.

All prices in Euro and VAT included / Bread and butter 3,10

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