

GARDEN

STARTERS

Carpaccio of Hereford beef with Cipriani sauce	19,50
Beef tartar made of Simmentaler Beef with roasted bread	24,00
additional charge for 10g N25 Golden Selection caviar	58,00
„Garden Salad“ with figs, lettuce, cottage cheese, walnuts & pistachios ^{V GGG}	21,50
Brown shrimps with blini, asparagus salad and rhubarb ^{GGG}	29,00

SOUPS

Cream of asparagus soup with poached quail egg and asparagus	15,00
Consommé with wagyu-wild garlic-ravioli & morels	18,50

VEGETARIAN

Gnocchetti with wild garlic pesto, green asparagus, morels & pistachio ^{VGGG}	34,00
Pea risotto with mangetout, kohlrabi & pea sprouts ^{VGGG}	27,00

ASPARAGUS

Portion of asparagus with hollandaise sauce and young potatoes or herb „Flädle“ (thin Swabian pancakes) ^V	26,50
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SIDES TO ASPARAGUS

Italian honey glazed ham and air dried ham	16,50
Roasted char	20,50
Small Wiener Schnitzel	17,00

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 as well as cream. Instead of that we prepare our dishes with high quality vegetable oils.

MAIN COURSES

Sea bass Ike Jime with buttermilk miso nage, peas & kohlrabi ^{GGG}	45,00
Braised rabbit leg with fennel salad & fregola sarda ^{GGG}	29,50
Veal fillet with sautéed radish, celeriac-spinach crème and pommes noisettes ^{GGG}	37,00

OUR CLASSICS

Calf liver slices with mashed potatoes and apple	29,50
Wiener Schnitzel with carrots and parsley potatoes	32,00
Dover sole with spinach and parsley potatoes	68,00

RÔTISSERIE

Beef tenderloin Greenlea, New Zealand	59,50
Black Angus sirloin Jack's Creek, Australia	58,00
served with Sauce Béarnaise, Sauce Bordelaise, or Café de Paris-Butter	

VEGETABLES AND SIDE DISHES

Mixed lettuce salad	12,50
Sautéed spinach	15,00
Seasonal vegetables	13,50
Risolée potatoes	7,50
Potato gratin	9,50
Mashed potatoes	8,50

C H E E S E

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

D E S S E R T

Eton Mess – strawberry, meringue & vanilla 16,50
Rhubarb, Felchlin Edelweiss & Almond 19,00
Selection of three sorbets according to daily offer 15,50
Crêpes Suzette with vanilla ice cream 21,50
Café Gourmand - Crème Caramel, Millionaire's Shortbread and Paris-Brest 17,50

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All prices in Euro and VAT included / Bread and butter 2,70

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