

SPRING MENU

RAMEN / ÖTSCHERBLICK-PORK / PEANUT

Peanut-ramen with pork belly-cabbage roll, chili, coriander and udon noodles

€ 12

ESCARGOTS / GARLIC / PARSNIP

„Gugumuck“ escargots flambéed with parsnip mash, garlic sauce, herbal milk

€ 16

QUAIL TWOFOLD / SHALLOTS / LAYERED POTATO CAKE

Roasted and smoked quail breast with baked quail leg on fine shallots cream, with baked potato layered cake, cherries-gel and poultry stock

€ 29

OR

SCALLOPS / CAULIFLOWER / RAISINS

Glazed fried scallops on nutbutter-cauliflower mash, roasted cauliflower, raisin sauce and crustacean-fume

€ 28

YOGHURT / STRAWBERRY / ELDERBERRY

Yoghurt mousse with mint-crumbles in strawberry-vanilla-stock, lemon thyme-granite and elderberry-espuma

€ 14

4-COURSE MENU € 67

CORRESPONDING WINES € 25

