

Hauptgang / Main Course

Kalbsfilet 200g Glasierte Möhren Perlzwiebeln Kartoffel-Parmesangratin Rotweinjus <i>Veal fillet 200g</i> <i>Glazed carrots pearl onions potato parmesan gratin </i> <i>Red wine jus</i>	€ 32,50
Dry aged Rumpsteak 250g Glasierte Möhren Perlzwiebeln Kartoffel-Parmesangratin Rotweinjus <i>Dry aged rump steak</i> <i>Glazed carrots pearl onions potato parmesan gratin </i> <i>Red wine jus</i>	€ 35,50
Schwarzfeder Hühnerbrust Babyporee Pilzragout Serviettenknödel <i>Black feather chicken breast</i> <i>Babyporee napkin dumplings mushroom ragout</i>	€ 25,50
Skrei Spitzkohl-Kimchi Dill-Koriandersalat Reisbällchen <i>Codfish</i> <i>Pointed cabbage kimchi dill coriander salad rice balls</i>	€ 26,50
Hummerschwanz Agensalat Safran-Tomatenrisotto <i>Lobster tail</i> <i>Seaweed salad saffron tomato risotto</i>	€ 32,50
Flammkuchen Zwiebel Tomaten Rucola Sonnenblumenkerne Schmand <i>Tarte flambée</i> <i>Onion tomatoes rocket sunflower seeds sour cream</i>	€ 15,50
Sellerie-Kräuter-Tagliatelle Chicoree Zwiebelknusper <i>Celery and herb tagliatelle</i> <i>Chicory onion crunch</i>	€ 20,50
Reisknusper (vegan) Wilder Brokkoli Knollenziest nam jim <i>Rice crunch (vegan)</i> <i>Wild broccoli Japanese artichokes nam jim sweet chili sauce</i>	€ 18,50
Beilage Salat von der gerösteten Tomate <i>Side dish roasted tomato salad</i>	€ 5,50