

APPETIZERS

MIXED LEAF SALADS

Pickled zucchini | Roasted nuts | Berry

9 €

BURRATA

Oxheart tomato

17 €

RABBIT TERRINE

Onion jam | lamb's lettuce

20 €

SOY BURNED SALMON

Avocado | sprout salad

23 €

SOUPS

TOM KHA GAI

Baked shrimp

11 €

SICILIAN FISH SOUP AIOLI

garlic bread

20 €

MAIN COURSES

RISOTTO

Asparagus | stewed tomatoes

Small 17 €

Large 25 €

HOMEMADE SPAGHETTI

Arrabbiata

18 €

With shrimp 26 €

RED THAI CURRY

vegetables | Sticky rice

25 €

- With chicken 30 €

- With shrimp 33 €

VEGAN ASIA BOWL

Rice | mango | bean sprouts | edamame | coriander

20 €

FISH

TURBUT IN DIM SUM BASKET

lemongrass sauce | rice

33 €

HOMEMADE SPAGHETTI AGLIO OLIO

18 €

With shrimp 26 €

DORADE

Spring casole | potatoes

26 €

MEAT

BEEF FILLET FROM THE ALLGÄU

Pepper sauce or herb butter | French fries

42 €

ROAST BEEF WITH ONIONS

Fried onions | spaetzle

37 €

CRISPY SPAN PIG BELLY

Sweet and sour wok vegetables | rice

27 €

BAKED HENDL

Potato cucumber salad | cranberries

27 €

DESSERT



CHOCOLATE CUTS

Raspberries|sorbet

14 €

LEMON RHUBARB TART

Basil sorbet

14 €

DESSERT ETAGERE

6.00€ per dessert

AFFOGATO

6.50€

HOMEMADE SORBET

3.50€

ICED COFFEE

9.00€

CHEESE VARIATION

Fig mustard | Grapes | Bread with fruits

16€

ASPARAGUS MENU

ASPARAGUS VARIATION

Ham | herb vinaigrette | tuna

22€

CONFIED WHITE WATER SALMON

Asparagus-wild garlic cream

26€

VEAL FILLET

Tettninger asparagus hollandaise | potatoes

36€

CHOCOLATE CUTS

Raspberries | sorbet

14 €

4 course menu 82€

3 course menu (starter or intermediate course, main course, dessert) 72€

CHILDREN'S CARD

Portion of fries

4 €

Chicken nuggets with fries

7,50 €

Pasta with tomato sauce

6,50 €

If you have any culinary intolerances, please enquire about the allergens
with our professionally trained staff