

APPETIZERS

SUMMER SALAD

Pickled zucchini | Roasted nuts | Berry
9 €

FETA

Watermelon | grilled Peppers
17 €

VITELLO TONNATO

Capers | Rocket
20 €

PULPO CARPACCIO

Radicchio | Citrusdressing
23 €

SOUPS

TOM KHA GAI
Baked shrimp
11 €

SICILIAN FISH SOUP AIOLI

garlic bread
20 €

MAIN COURSES

RISOTTO

Chanterelles

Small 17 €

Large 25 €

HOMEMADE TAGLIATELLE

Lemon | Beurre blanc

18 €

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

summer casole | potatoes

26 €

MEAT

BEEF FILLET FROM THE ALLGÄU

pepper sauce or herb butter | summer vegetables | potatoes

42 €

SCALLOPINE AL LIMONE

stewed tomatos | tagliatelle

37 €

SLICED BEEF IN PEPPERGRAVY

spatzle

27 €

LEMON CHICKEN

Mint yoghurt | Wok vegetables | rice

27 €

DESSERT

CHOCOLATE BROWNIE

Tonka bean|sorbet

14 €

LEMON 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 €

MENU

SCALLOP

Grapefruit | Frisée

22 €

SALMON TROUT

Wild broccoli | almond creme

26 €

VEAL FILLET

Chanterelles | potato dumplings

36 €

CHOCOLATE BROWNIE

Tonka bean | 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