

appetisers

broccoli flan tomatoes onions mozzarella	11
eggplant and mushroom cream white miso belpur bulb	13.50
savoy rolls couscous walnuts raisins harissa	11
quinoa mango curry red shrimps	14
Bismark trout sandwich camelina mayo fried onions	12
stuffed calamari spinach potato madeira brown butter broth	12
raw marinated venison radiccio jam rocket salad shimeji mu- shrooms	13
veal escalope celery cream leek	16

soups

viennese soup pot vegetables beef noodles	9.50
parsnip foam soup parsley	8.50

main courses

cod salsify bulgur	33
corn chicken mashed potatoes sea asparagus	29
beef cheeks sweatbread herbal polenta braised ve- getables	33
vegetable lasagne white beans nuts	24.50

desserts

tonka bean brûlée sour cherries	13
“backed mice“ apple cinnamon ragu vanilla sauce	12
french cheese variety fig mustard grapes nuts	16

Our service staff will be happy to provide you with information additives, allergens and food intolerances.

We focus on quality and charge € 1.50 per guest for this cover to be able to serve all products homemade.

All prices in EUR and including VAT.