



MENU DU JOUR

3 COURSE MENU

STARTER | MAIN COURSE | DESSERT

STARTERS

CREAM OF PEAS SOUP

sautéed peas | crème fraîche | lime oil

OR

TOMATO & MOZZARELLA „COLOMBI“

MAIN COURSES

SCOTTISH SALMON FILLET

red sorrel
mashed potatoes | potato straw
sorrel

€ 52,00 – STARTER OR DESSERT
€ 62,00 – 3-COURSE MENU

FILLET OF SEA BASS

tomato & pinenuts vinaigrette
arugula
Risotto Milanese

€ 52,00 – STARTER OR DESSERT
€ 62,00 – 3-COURSE MENU

TOURNEDOS OF BEEF FILLET

Sauce Béarnaise
sautéed chanterelles | Pommes Anna

€ 52,00 – STARTER OR DESSERT
€ 62,00 – 3-COURSE MENU

NOISETTE OF VENISON

– PINK ROASTED –
cranberries | chanterelles
homemade spaetzle

€ 52,00 – STARTER OR DESSERT
€ 62,00 – 3-COURSE MENU

DESSERT

CURD CHEESE MOUSSE & CURD CHEESE SUMPLING

vanilla ice cream | plum compote

From six people we only serve one uniform menu.



Our staff will be happy to recommend you vegetarian or vegan dishes.

You can order until 2.00 pm. Please respect that our restaurant closes at 3 pm.



STARTERS

EUR

CREAM OF PEAS SOUP

18,00

sautéed peas | crème fraîche | lime oil

LUKEWARM SALAD OF CALF'S HEAD

23,50

radish vinaigrette | root vegetables | mixed pickles

TOMATO & MOZZARELLA „COLOMBI“

24,50

TERRINE OF GOOSE FOIE GRAS

36,00

apple chutney | sweet wine jelly | brioche

MAIN COURSES

SCOTTISH SALMON FILLET

52,00

red sorrel | mashed potatoes | potato straw | sorrel

FILLET OF SEA BASS

52,00

tomato & pinenuts vinaigrette | arugula | Risotto Milanese

TOURNEDOS OF BEEF FILLET

52,00

Sauce Béarnaise | sautéed chanterelles | Pommes Anna

NOISETTE OF VENISON – PINK ROASTED –

52,00

cranberries | chanterelles | homemade spaetzle

DESSERTS

CURD CHEESE MOUSSE & CURD CHEESE SUMPLING

17,90

vanilla ice cream | plum compote

PARFAIT OF WHITE CHOCOLATE

17,90

kirsch | Chantilly | Viennese cake base

CHEESE FROM THE TROLLEY

from 20,00

Please contact our staff for a list of the ingredients and allergens of our dishes.