



## WEINSTUBE MENU

AMUSE BOUCHE



PULPO CARPACCIO

Sauce Rouille | peppers | roasted country bread



CREAM OF ASPARAGUS SOUP

croutons



FILET OF PIKE-PERCH

asparagus  
chives | egg | panko

OR

ONGLET OF HEIFER

leaf spinach | celery puree  
Pommes dauphine



PISTACCHIO TARTLET

mango mousse | vanilla sabayon

4 COURSE MENU      EUR 109,00 PER PERSON  
– starter | fish | meat | dessert –

3 COURSE MENU      EUR 88,00 PER PERSON  
– soup | fish or meat | dessert –

From six people we only serve one uniform menu.



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

You can order until 9 pm. Please respect that our restaurant closes at 11 pm.



## STARTERS

ASPARAGUSCREAMSOUP croutons	13,50
CARPACCIO FROM PULPO sauce roulle   peppers   toasted country bread	24,50
SALTWATER SHRIMPS – SAUTEED – eggplant   braised bell pepper   smoked bell pepper mayonnaise black garlic   arugula	26,50
MARINATED GOOSE FOIE GRAS Sauternes jelly   glazed apples   roasted brioche	36,00

## MAIN COURSES

FILLET OF ZANDER asparagus   chivesegg   panko	40,00
ALSATIAN CHAR tomato tarragon fumet   citrus fennel   risotto made with saffron	42,00
FRICASSES FROM CORN POULARDE stone mushrooms   peas   carrots   fragrant rice	51,00
ONGLET FROM THE HEIFER leaf spinach   celery puree   french fries daupine	51,50

## DESSERTS

CARAMEL ECLAIR chocolate cream   mango and banana ragout   passionfruit   banana ice cream	17,90
PISTACHIO TARTETLE mango mousse   vanilla sabayon	17,90
CHEESE FROM THE TROLLEY	from 20,00

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