

A' la Carte – Summer 2020

STARTERS

Argentinian Angus

Beef Tartar, Lemon und Basil Cream, Hazelnuts
14.-

Amberjack

Amberjack Tartar, Peanut Cream, Candied Ginger, Lime and Mint
19.-

Boar

Boar Fillet, Cranberries and Orange
13.-

Octopus&Swordfish

Roasted Octopus, Raw Swordfish, Hemp Oil, Peas&Wasabi Cream
18.-

Ceviche

Lime Marinated Ceviche: Scallop Carpaccio, Red Shrimps, Cod Fish, Red Sweet Onion, Ananas
19.-

Foie Gras

Duck Foie Gras Escalope, Caramelized Peaches and Parmesan Waffle
19.-

FIRST PLATES

Boar

Homemade Tagliatelle with Boar Bolognese, Fava Beans and Tomatoes Confit
13.-

Risotto

Risotto with Cuttlefish-Ink, Raw Red Shrimps and Lime
17.-

Codfish&Walnuts

Spaghettoni with Walnuts Cream, Codfish and Lemon Thyme
14.-

Hare

Fusilli with Hare Bolognese Cacciatore Style (Tomatoes, Anchovies, Capers, Sausage, Pine Nuts),
Goat Cheese
15.-

Ravioli

Nettle-Pasta filled with Frogs and Sweet Onion, Parmesan Waffle
15.-

MAIN COURSES

Skirt Steak

Beef Skirt Steak, Berry Chutney and Burrata
19.-

Umbrina

Umbrina Slice, Carrot Puree, Sweet&Sour Vegetables and Spinach
20.-

Duck Salad (cold dish)

Duck Breast "Mulard" Roastbeef, Raspberries and Walnuts Vinaigrette, Green Salad
15.-

Pluma

Iberian Pork, Apricot Chutney, Burrata Cheese and Anchovies
20.-

Venison

Sirloin Steak, Honey and Mint Glaze, Seasonal Vegetables
24.-

Pigeon

Breasts medium, Thighs Patè, Pan Brioche, Nettle Pie
26.-

DESSERTS

Lime&Rosemary

White Chocolate and Lime Mousse, Rosemary Frosting, Yogurt Ice Cream
6.50

Piña Colada

Rhum Ice Cream, Coconut Sponge Cake and Pineapple Foam
6.50

Chocolate, Apricot, Salted Caramel

Dark Chocolate Tarte, Apricot Mousse, Salted Caramel Ice Cream
6.50

Ice Cream

Homemade Ice Cream Trio with Berries and Meringue
6.50

Cheese

Cheese Selection, Chutney and Meringue
7.50

Cover Charge 3.-
Water 3.-

Let Us Know If You Have any Intolerances or Allergies

Tasting Menù



Wild

Boar Fillet, Cranberries and Orange

Fusilli with Hare Bolognese and Goat Cheese

Venison Sirloin Steak, Honey and Mint Glaze, Seasonal Vegetables

Cheese Selection, Chutney and Berries

Menu excluded drinks 48.-

Fish

Amberjack Tartar, Peanut Cream, Candied Ginger, Lime and Mint

Risotto with Cuttlefish Ink, Raw Red Shrimps and Lime

Umbrina Slice, Carrot Puree, Sweet&Sour Vegetables and Spinach

Dessert at the Choice of Menù

Menu excluded drinks 46.-

Tasting Menu, also different, are meant for the whole table