

MENU

STARTER

EUR

Caramelized raw milk goat cheese
„alla puttanesca“ with artichoke

9,90

Tagliata of Beef fillet

with Cipriani dressing, roquette lettuce, mushrooms and Parmesan cheese

13,90

Pan seared Scallops

with grilled melon and citrus curry

12,90

Freshly made beef tatar

with roasted Ciabatta bread and butter

(small/large) 12,90 18,90

SUSHI & SASHIMI

Tuna Tataki

with chopped vegetable salad, dashi cucumber
and wasabi mousse

(small/large) 12,90 18,90

California Roll Tempura king prawn

with avocado, cucumber, tobikko and sesame

(6 pc./9 pc.) 9,90 13,90

Salmon Sashimi

with wasabi sauce, wakame salad und tempura asparagus

(small/large) 11,90 17,90

Tuna Sumo Maki Roll

with avocado, shiitake mushrooms, roasted onions
and Teriyaki mayonnaise

(6 pc./9 pc.) 9,90 13,90

Poké Bowl Tuna and Salmon

with black rice, red cole slaw, Japan salad,
wakame salad and wasabi sauce

(small/large) 12,90 18,90

SOUPS

Tomato fondue

with Taggiasche olives and garlic crostini

7,90

Beef consommé

with young leek and cracked black pepper

7,90

Lobster bisque

with crustacean meat and vegetable tatar

9,90



VEGETARIAN

Truffle ravioli
with tomato sugo, green asparagus and Pecorino cheese 16,90

Crisp vegetables in spicy tom kha gai curry sauce
with paned feta cheese and basmati rice 17,90

FISH

Catch of the day
recommendation from our coast fishermen o.r.

In smoked butter pan fried salmon fillet
with horseradish cream, green vegetables and potato chives mash 19,90

Medium rare grilled tuna steak
with olive pesto butter, BLT salad und French fries 21,90

MEAT

Pink grilled venison loin
with cèpe jus, creamy savoy cabbage and pumpkin potato croquette 24,90

Boiled prime top side of veal
with horseradish sauce, young vegetables and potato pancake 18,90

In port wine braised cattle shovel of beef
with celeriac puree, tomato Provençale and Aligôt potato fritters 20,90

Crispy pork belly
with plum sauce, steamed spinach and duck spring roll 21,90

Smokey roast beef
with wasabi sauce, Teriyaki salad and potato dippers 18,90

Medium rare grilled fillet steak of beef
with peppercorn cream sauce, green asparagus and potato truffle marbles 23,90

Escalope of veal "Vienna style"
with cranberry sauce and Lyonnaise potato salad (small/large) 18,90 24,90

Grilled Tandoori breast of maize fed chicken
with sweet potato fries and Caesar's salad 18,90



DESSERT

Crème brûlée of lemongrass and ginger with raspberry lychee sorbet	8,90
Chocolate cake „epura“ with Bourbon vanilla pod ice-cream	6,90

EXTRAS

SALAD SUPPLEMENT

Fine leaf lettuce	4,90	Caesar's salad	6,90
Lyonnais potato salad	6,90	Cucumber salad in cream	4,90

SAUCE

Peppercorn cream sauce	2,90	Olive oil mayonnaise	1,90
Barbecue salsa	1,90	Olive pesto butter	2,90

VEGETABLE

Glazed market vegetable	4,90	Leaf spinach	4,90
Savoy cabbage in cream	4,90	Glazed green asparagus	6,90

POTATO SUPPLEMENT

French fries	2,90	Lyonnais potatoes	3,90
Sweet potato fries	2,90	Potato mash	3,90

