

"Superised drinking"

We are happy to accompany your selection with the right wines

For 10,- per glass 0,1l

or

Alcohol-free at 7,- per glass

"Free menu selection"

We serve with all menus in advance:

"FLOWERS 4 U"

"THE GREETING"

"THE BREAD"

And after the menu:

"THE FINAL SCHNABULAGE"

Menu from 3 courses 99,-

Each additional course + 25,-

From 4 people we ask for a uniform selection!

* cannot be chosen as a main course | ** cannot be chosen as an appetiser

We reserve the right to make daily changes.

Not in the mood for a sweet dessert?

We have for you three kinds of mountain cheeses from the "Fein-Käserei" JAMEI LAIBSPEIS

Fancy a cigar after dinner?

We offer a small but fine selection of cigars.

"THE VEGAN MENU"

„ICE RADISJH & GRANOLA"

Pickled mini radish | Curry | puffed amaranth, corn & rice | lemon

Yellow peppers & Piedmontese hazelnut

Soy - Almond - Hazelnut

"TACO | ASPARAGUS | MOREL"

Corn taco | grilled green asparagus | morel | vegan hollandaise | plum ketchup | "false pastrami" | roasted onions & chives

Wheat - 6

"UNAGI OF THE EGGPLANT"

Cuts of the eggplant | vegan unagi glaze | yuzu mayo | Kohishikari & Puffed green rice | coriander

Wheat - 6 - 9

"CAULIFLOWER | LEEKS & POTATOES"

Cauliflower dumplings | Croutons | Vichysoisse | Chives

Oats - Soy - 12

"FREGOLA SARDA | PINE NUTS | TRUFFLES" *

Fregola Sarda | Chickpea cheese | Perigord truffle | Roasted pine nuts | semi-dried cherry tomatoes

Soy - 9 - 12 - 13

"NO FILLET WELLINGTON" **

Homemade slice of lupine steak baked in Duxelles in puff pastry | Market vegetables of the season | Oat cream sauce

Oats - 5 - 6 - 7 - soy lecithin - 13

"MANGO & COCONUT"

Mango & coconut bar with oats | lime | cornflower & mango-lime sorbet

Soy

6-COURSE MENU WITH FREGOLA SARDA OR WELLINGTON TO CHOOSE FROM

149,-

COMPLETE IN 7 COURSES

159,-

"ATELIER TIAN MENU"

"OYSTER | APPLE | LEMON"*

Baked Pleiade Poget Oyster No.2 (Normandie) | apple sorbet | lemon majo | green salad

Wheat - 3 - 4 - 7

"TACO | TATAKI FROM WAGYU FILLET | GREEN ASPARAGUS"*

Corn Taco | Grilled Green Asparagus | Plum Ketchup | Wagyu Tataki | Fried onions | Chives

Wheat - 3 - Soy Sauce

"SHRIMP | WASABI | KOSHIHIKARI"*

Shrimp baked in tempura | wasabi mayo | puffed green rice | Mango-Nage with Daikon radish

Wheat - 3 - 4 - 7

"FREGULA SARDA | PINE NUTS | TRUFFLE"*

Fregola Sarda | Parmesan | Perigord truffle | roasted pine nuts | semi-dried cherry tomatoes

3 - 7 - 9 - 12

"COD & CRABS | VICHYSOISSE | CAVIARE"***

Cod dumplings & North Sea crab | Cauliflower | Vichy sauce | Imperial Caviare

1 - 3 - 4 - 7 - 9 - 12

"QUAIL | MOREL | SAFFRON"

Stuffed & baked leg & breast filled with foie gras | Saffron Hollandaise | Morel | Potato

1 - 3 - 4 - 7 - 9 - 12

"CHEESECAKE & RHUBARB"

Cheesecake from the young Manchego | Chocolate | Rhubarb & Cream

1 - 3 - 7

MENU IN 6 COURSES WITH COD OR QUAIL TO CHOOSE

169,-

MENU COMPLETE

179,-

I reserve the right to make daily changes!

CLASSICS & SUPPLEMENTS

Replace or supplement at will!

"TACO ROSSINI"

Corn Taco | Pastrami from local beef | Duck liver mousse & winter truffle | Fermented walnut | medlar

Wheat - 6 - 9 - 12

LAMB | MERGUEZ | POLENTA**

Cuts of lamb shoulder | Ratatouille vegetables | Polenta with merguez

"STEAK FRIES"***

Dry aged roast beef from the grill | pepper sauce | potato millefeuille | mayo | green salad

3 - 4 - 6 - 9 - 13

„Three kinds of mountain cheese from the "fine cheese shop" JAMEI LAIBSPEIS

Fig mustard | butter | warm spelt bread

Spelt

"SNICKERS"

Vegan slices of caramel, peanut & chocolate | peanut ice cream | caramel

Oats - 6 - hazelnut, cashew, peanut