

„SUPERVISED DRINKING“

We are happy to accompany your selection with the right wines

10,- per glas 0,1l

Or

alcoholfree 7,- per Glas

„Free menu choice“

We serve with all menus in advance:

„FLOWERS 4 U“

„AMUSE BOUCHE“

„THE BREAD“

AFTER THE MENU:

„DIE FINALE SCHNABULAGE“ - PETIT FOUR

Menu in 3 Courses 99,-

Each additional course + 20,-

From 4 people we ask for a unified selection!

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

We reserve the right to make changes on a daily basis.

Fancy a cigar after dinner?

We offer a small but fine selection of cigars.

"THE VEGAN MENU"

"WATERMELON | PINE NUTS | CHERRY | NO-FETA"*

Watermelon carpaccio | Leche de tigre | Beetroot | Chickpea-feta
Soy - pine nuts

"CARROT | GINGER | JACKFRUIT | AVOCADO"*

All kinds of carrot, jackfruit & avocado | Puffed amaranth & arare | Carrot foam
Amaranth - 9 - 10

"PASTRAMI!? | PALM HEART | BEAN | TOMATO"*

Vegan Pastrami | Fresh palm heart Asian pickled | all kinds of beans & tomatoes
Lupinen - 6 - 9 - 12

„EGGPLANT | WASABI | RICE “*

Eggplant "Unagi-Style | Kohishikari | Wasabi mayo | puffed green rice | coriander
1 - Soy

"RISOTTO | ARTICHOKE | CHANTERELLES"

Asquerello Risotto 24 months matured | Chickpea Parmesan | grilled artichoke & chanterelles
Weizen - Soja - Xanthan

„STEAK!? & CORN“**

Homemade slice of grilled lupine steak | BBQ emulsion | Corn in texture
Hafer - 5 - 6 - 7 - Soja-Lecithin - 13

"DESSERT OF YOUR CHOICE"

6-COURSE MENU WITH RISOTTO OR STEAK

139,-

MENU COMPLETE IN 7 COURSES

149,-

"ATELIER TIAN CLASSICS"

„PÂTÉ EN CROÛTE FROM VENISON“*

Homemade venison pate | Vinegar vegetables | Mustard | Walnuts in venison aspic
1 - 3 - 7 - 10 - WALNUT

„SCALOP-SANDWICH | KAVIAR“*

Slices of brioche & scallops baked in nut butter | Lettuce | Caviar
4 - Soy

"SALMON | BEAN | TOMATO"*

Mildly pickled label rouge salmon | all kinds of beans & tomatoes
WHEAT - 2 - SOY - 9

"DUCK | CHERRY | CHANTERELLES"*

Duck breast | stuffed cherries | sautéed chanterelles
11 - 13

"PIKEPERCH | CRAB | POINTED CABBAGE"**

Roasted pikeperch | Beurre blanc | Bacon | Cabbage rolls
4 - 7 - 9 - 12

„BEEF & CORN“**

Dry aged beef fillet | BBQ emulsion | Corn in texture
WHEAT - 3 - 7 - 9 - 12

"DESSERT OF YOUR CHOICE"

6-COURSE MENU WITH PIKEPERCH OR BEEF IN THE MAIN COURSE

149,-

MENU COMPLETE IN 7 COURSES

159,-

„DESSERT KARTE & KÄSE“

„SNICKERS“ - VEGAN

Bars of oats, caramel & peanuts | Peanut butter chocolate sorbet

Oat- Soy - Peanuts

"SORBET VARIATION" - VEGAN

Chocolate sorbet | Lemon sorbet & champagne | Strawberry sorbet

1 - 7 - 12 - VEGAN

"CHERRY & CHOCOLATE"

Chocolate tart filled with cherries & cream | pickled sour cherries | cherry sorbet

1 - 3 - 4 - 7 - 12

„Cheese“

„ST. NECTAIRE | APPLE | THYME“

Flambéed St. Nectaire | pickled wild apple | roasted thyme | brioche

1 - 7

"FRISIAN BLUE | QUINCE | RYE"

Spicy organic fine cheese from Friesland | Quince mustard & bread | Dirndl cherries

1 - 7 - 12