

## "Supervised drinking"

We are happy to accompany your selection with the matching wines

"Classic" for 8,- per glass 0,1l or

"Premium" for 16,- per glass 0,1l

On request also non-alcoholic at 6,- per glass 0,1l

## Free choice of menu

We serve all menus in advance;

"Flowers4u" | "The greeting" | "The  
bread" and after the menu

"The happy ending"

Menu from 3 courses 79,-

each additional course + 20,-

\* cannot be selected as a main course | \*\* can only be selected as a main course

## Don't fancy a sweet dessert?

Then we are happy to offer you;

Three kinds of mountain cheese from Affineur Rößle |

Allgäu Exklusiv in Ravensburg

Pear | bread and butter | chutney

1 - 3 - 7 - Almonds - Hazelnuts - 12

## Fancy a cigar after dinner?

We offer a small but fine selection of cigars.

Rillos and cigars service charge per piece € 5,-

# "Home" menu

"Greetings from the kitchen"

The bread - dunking & dipping"

Warm carrot bread | herb vinaigrette | gravy | sea salt

1-9-10-11-12

Cold smoked Ittenbeurer salmon trout | herb salad | radishes | cucumber sorbet\*

1 - 4 - 7 - 9 - 12

Baked sweetbreads | remoulade | potato and cucumber salad\*

1 - 3 - 4 - 7 - 9 - 12

Pike-perch fried on the skin | lukewarm chanterelle salad | cherry tomatoes

1 - 3 - 7 - 9 - 12

Braised veal cheek | Lemberg sauce | wild cauliflower

1 - 3 - 7 - 12

and / or

Dry aged fillet of beef | beef marrow | roast bread | gremolata

1 - 3 - 7 - 9 - 12

Burnt vanilla cream | almond | woodruff | strawberry

1 - 3 - 7 - Almonds - Hazelnut

Menu complete in 6 courses 120,-

Menu in 5 courses 110,-

# "From all over the world" menu

"Greetings from the kitchen"

"The bread - dunking & dipping"

Warm carrot bread | herb vinaigrette | gravy | sea salt

1-9-10-11-12

Tuna tataki | sesame | kimchi cucumber & wakame | mango | wasabi ice cream\*

1 - 2 - 10 - 11 - 12

Dry aged beef tartare | Sour cream | Wachelei | Imperial caviar selection | Brioche\*

1 - 3 - 4 - 7 - 10

Lobster | Pea | Saffron | Linguine\*

(Surcharge for 3 to 5 course menu + 15,-)

1 - 2 - 10 - 12

Duck breast | polenta | chanterelles | cherry | pine nuts

1 - 3 - 7 - 9 - 12

Fillet of red mullet | couscous | yoghurt | fermented garlic Pimientos de Patrón

4 - 7 - 9 - 12

and | or

Grilled rack of lamb | herb reduction | confit aubergine | black olive tapenade  
| arancini | ajvar

1 - 3 - 7 - 9 - 12

"Opera" cuts

Kattee | chocolate | sponge cake | champagne sorbet

1 - 3 - 7 - 12

Menu complete in 7 courses 140,-

Menu in 6 courses 130,-

# Vegan menu

"Greetings from the kitchen"

The bread - dunking & dipping"

Warm carrot bread | herb vinaigrette | vegan gravy | sea salt

1-9-10-11-12

BBQ vegetable gyoza steamed & baked | mango, cucumber & wakame salad | kimchi mayo\*

1 - 6 - 9 - 11 - 12

Green asparagus | wasabi | rice balls | ginger & lemon\*

1 - (7 or oats) - 12

Braised artichoke | root vegetables | ajvar & sorrel\*

1 (Oats) - 12

Fregula Sarda | confit aubergine | cherry tomatoes | gremolata\*\*

1 - 9

Vegan chocolate mousse | paprika | lavender & raspberry

Sojar -6 - Almonds-

or

Sorbet variation of the season

12-36

Menu complete 109,-

