

“Assisted drinking”

We are happy to accompany your selection with the appropriate wines
for \$10 per glass (0.1 l)

or

non-alcoholic drinks for \$7 per glass

“Free choice of menu”

We serve the following with all menus:

“FLOWERS 4 U”

“THE GREETING”

“THE BREAD”

And after the menu:

“THE FINAL SNACK”

Menu from 3 courses 99
each additional course + 20

* cannot be selected as a main course | ** cannot be selected as a starter
We reserve the right to make daily changes.

Not in the mood for a sweet dessert?

We have three types of mountain cheese from the “Fein-Käserei” JAMEI LAIBSPEIS for you.

For groups of 4 or more, we ask that you make a uniform selection!

Fancy a cigar after your meal?

We offer a small but fine selection of cigars.

"THE VEGAN WINTER MENU"

"BRUSSELS SPROUTS | BANANA | LIME | PEANUT*

Stuffed Brussels sprouts with crispy vegan bacon | lemongrass | chili & peanuts

Wheat - 6 - Peanut

"GYOZA | SAVOY CABBAGE | SESAME*

Gyoza stuffed with savoy cabbage | Savoy cabbage kimchi | Roasted sesame | Teriyaki | Rice chips

Wheat - 6 - Cashew - 9

"CHESTNUT & TRUFFLE TACO"*

Chestnut cream | fermented walnut | winter truffle | medlar

Wheat - Oats - 9 - 12

"BUTTERNUT SQUASH | FINGER LIME | PEAS | SOY SAUCE"*

Butternut soup | Pea sprouts & pesto | Sardinian bread

Wheat - 6 - Cashew

"LET IT RAIN RED ROSES FOR YOU" *

Beetroot rosettes | Matured beetroot | Beechnuts | Cherries

9 - 12 - 13

"STEAK !? & FRIES"* *

Homemade soy steak | vegan hollandaise | crispy potato millefeuille

5 - 6 - Almonds - Peanuts - Sesame - 13

"PASSION FRUIT | COCONUT | CHOCOLATE"

Chocolate, coconut & passion fruit tartlets | chocolate sorbet

Wheat - 6 - almonds

6-course menu with a choice of Brussels sprouts or gyoza

145

COMPLETE 7-COURSE MENU

155

I reserve the right to make changes on a daily basis!

“ATELIER TIAN MENU”

“DRY-AGED BEEF TARTARE & OSIETRA CAVIAR”*

Crème fraîche | pickled egg yolk | brioche

Wheat - 3

Surcharge for 3 & 4 courses + \$10

“SCALLOP | VEAL HEAD | WINTER PURSLANE”*

Scallop carpaccio | Glazed calf's head | Purslane | Lemon | Croutons

Wheat - 3 - 4 - 7

“TACO ROSSINI”*

Soft taco | Pastrami from local beef | Duck liver mousse & pickled winter truffle

Fermented walnut | Medlar

Wheat - 6 - 9 - 12

“BAVARIAN CHAR & SHRIMP | SAVOY CABBAGE | POTATO”

Char & shrimp roulade in savoy cabbage leaf | Shrimp & crayfish bisque | Crispy potato millefeuille

3 - 4 - 7 - 9 - 12

“ROE DEER | CHESTNUT | BAUMKUCHEN**

Saddle of roe deer & roe deer ragout | Chestnut cream | Red cabbage | Cherry | Pepper & bechnuts

Wheat - 3 - 7 - 9 - 11 - 12

“TARTE AU CITRON”

Cinnamon ice cream | Speculoos | Orange

Wheat - Oats - 3 - 7 Almond - Hazelnut

6-COURSE MENU

155,-

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“HOME IN WINTER”

“THE VEITSBURG MARCH” *

Veal essence | Marrow dumplings | Veal ravioli | Liver dumplings | Root vegetables

Wheat - 3 - 7 - 9 - 10 - 12

“BROOK TROUT MÜLLERIN”*

Fillet of brook trout | Lemon | Parsley | Potato

Wheat - 7

“BRENNT`S MUS | SPANFERKEL | BIRNE”*

Juicy & crispy slices of suckling pig shoulder | braised pear
and, of course, burnt mus with nut butter & chives | melted onions

Wheat - Spelt - Oats - 9 - 10 - 12

“THE DUCK”**

Grilled breast & praline from the leg | fine sauce | Brussels sprouts | potato dumplings

3 - 9 - 12

Not in the mood for duck?

“150 G WAGYU FILET 9+ FROM LAKE CONSTANCE | FRITTEN 2.0 | HOLLANDAISE”**

3 - 7 - 9 - 12

SURCHARGE + 59

“THE APPLE”

Mousse | Ragout | Sorbet | Almond

Wheat & buckwheat | 3 - 7 - Almond

5-COURSE MENU

135

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