



Menu Card

"Late summer menu"

"Greetings from the kitchen"

Salad of scallop, gamba and pulpo
with pickled tomatoes and herb vinaigrette

Saddle of veal in herb mustard crust with fried
Chanterelles, Hokkaido pumpkin puree
and potato taler

Variation of plums
Compote | Mousse | Sorbet | Chocolate cake

Appetizer - main course - dessert 66, - €

Gourmetmenu

"Greetings from the kitchen"

Tataki from Irish beef fillet with
sweet and sour chanterelle salad and miso

yellow bell pepper soup with pine nuts and herb oil

Pike-perch fillet with creamy chive-and white wine sauce,
saffron-risotto and sautéed baby chard

Saddle of lamb in serrano coat on fried herb polenta,
Rioja onion compote and Mediterranean vegetables

Small cheese selection

Tarte of white peach
with mousse of valrhôna "Dulcey Blonde"
Salted caramel ice cream and peach sorbet

Starter– main course (fish or lamb) – Dessert 69,- €

Starter– Soup - main course– Dessert 79,- €

Starter– Fish - main course– Dessert 85,- €

Starter– Soup - Fish - main course– Dessert 94,- €

Menu complete 98,- €

Starters

Summer salad with house dressing

8,50 €

yellow bell pepper soup with pine nuts and herb oil

13,50 €

Tatar and carpaccio of yellowfin tuna with
grilled watermelon and wild herbs Salad

19,50 €

Salad of scallop, gamba and pulpo
with pickled tomatoes and herb vinaigrette

21,50 €

Tataki from Irish beef fillet with
sweet and sour chanterelle salad and miso

21,50 €

Main courses

Pike-perch fillet with creamy chive-and white wine sauce,
saffron-risotto and sautéed baby chard

32,50 €

Fried fillet of Iceland Cod on sweet and sour black rice
with lemongrass sauce and vegetables

34,50 €

Beef fillet with braised ox-cheeks in rich gravy,
creamy white cabbage and potato mashed

37.50 €

Saddle of veal in herb mustard crust with fried
Chanterelles, Hokkaido pumpkin puree
and potato taler

33,50 €

Saddle of lamb in serrano coat on fried herb polenta,
Rioja onion compote and Mediterranean vegetables

34,50 €

Dessert

Raspberry sorbet with Prosecco

8,50 €

Lemon sorbet with vodka

8,50 €

Two mousses of Belgian chocolate

10,50 €

Variation of plums

Compote | Mousse | Sorbet | Chocolate cake sorbet

14,50 €

Tarte of white peach

with mousse of valrhôna "Dulcey Blonde"

Salted caramel ice cream and peach sorbet

14,50 €

Small cheese selection

15,50 €