

# FEINSCHMECKER MENU

till October 4th, 2017

## **Veal carpaccio with Sauce Masao**

sweet-sour radish, red radish & Daikon cress

or

## **Burrata on green vegetables**

elderberry vinaigrette, nasturtium & blossoms

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## **Miso & sweet potato crème**

crispy prosciutto

or

## **Miso & sweet potato crème**

roasted cashew nuts

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## **Crispy roasted fillet of pikeperch**

smokey BBQ gnocchi & marinated zucchini

or

## **Peach chili risotto**

pomegranate seeds & roasted donut peaches

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## **Fillet of beef –medium– & braised cheek**

potato terrine, truffled baby carrots & parsley pesto

upgrade - fried goose liver on top - € 15

or

## **Gröstl of gnocchi & ceps**

herb salad, baby carrots & parsley pesto

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## **Frozen chocolate & nougat tarte**

caramelized apricots & vanilla cream

## **Extra course: variation of cheese**

brioche & chutney

€ 16

### **€ 74 as 4-course menu**

without pikeperch / risotto (including € 7 elevator)

### **€ 89 as 5-course menu**

with pikeperch / risotto (including € 7 elevator)

Dishes may contain allergens – please ask our staff.

## OUR APERITIF RECOMMENDATION

Crémant de Loire Rosé Brut, Pol Robert Thomas, France € 7,50 | 0,1 l

Champagner Brut Réserve, Pol Roger, France € 14,00 | 0,1 l

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## WINE RECOMMENDATION

### with starter and soup

2016 Chardonnay & Weissburgunder, Winery Pfannebecker, Rheinhessen, Germany

### with intermediate course

2015 Whispering Angel Rosé, Caves d'Esclans, Vintner Sacha Lichine, Provence, France

### with main course

2013 „Il Passo Verde“ Nero d'Avola, Bigneti Zabù, Sicily, Italy

### with dessert

2015 Moscato d'Asti, Winery Ruffino, Piedmont, Italy

**€ 39 accompanying our 4 course menu**

**€ 49 accompanying our 5 course menu**

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To our voucher arrangements we serve our house wine recommendation.

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## OPEN WINES

2015 Légende R Blanc, Collection Barons de Rothschild, Lafite, France	0,2 l	€ 13,70
2014 Riesling dry, Winery Wegeler, Rheingau, Germany	0,2 l	€ 12,80
2015 Pinot Bianco, Winery Le Monde, Friaul, Italy	0,2 l	€ 13,70
2014 Légende R Rouge, Collection Barons de Rothschild, Lafite, Bordeaux	0,2 l	€ 13,70
2014 Cuvée Rompicollo, Poggio al Tufo, Winery Tommasi, Tuscany, Italy	0,2 l	€ 15,00
2015 Spätburgunder **, Winery Stern, Pfalz, Germany	0,2 l	€ 12,80

**All our wines you will find in our large iPad wine list.**

Our wine recommendation includes 0,1 or 0,05 l each course.

# FEINSCHMECKER MENU

from October 5th, 2017

## **Smoked Scottish salmon tatar**

Wasabi Crème fraîche

or

## **Caramelized goat cheese**

lamb's lettuce & raspberry walnut dressing

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## **Pumpkin & chickpea soup**

chive creme

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## **Grilled cod**

aubergine tatar & Harissa mint oil

or

## **Tagliolini & sautéed wild mushrooms**

buffalo parmesan & truffle spume

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## **Roasted boiled veal –medium–**

truffle mousseline, autumn vegetable, herb jus

upgrade - fried goose liver on top - € 15

or

## **Potato tarte**

sugar snap peas & Edamame, shimey & lovage

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## **Chocolate pear tarte**

Crème fraîche parfait

## **Extra course: variation of cheese**

brioche & chutney

€ 16

### **€ 74 as 4 course menu**

without cod / Tagliolini (including € 7 elevator)

### **€ 89 as 5 course menu**

with cod / Tagliolini (including € 7 elevator)