

Starters		
Cover		2,70 €
Minced Beef Tartar from regional sirloin Avocado / Miso Mayonnaise/ Confiertes Eidotter / Toastbrot ACGMOD		21,90 €
Salmon Tataki Mango Chutney / Sesame / Guacamole / Toast Bread ADN		19,90 €
Fried Calamari Sweet & Sour Wasabi Dip ACOR		14,00 €
Tomato Bruschetta Basil / Shallot A		7,90 €
Duck Liver Mousse Sour Cherry Sorbet / Crunchy Brioche / Pistachio AGEH		14,00 €
Soups		
Chicken Consommé Lemongrass / Enoki / Soy Sprouts FL		8,90 €
Parsnip Cream Soup Sunflower Seeds / Thistle Oil G		7,90 €
Salads		
Caesar Salad Iceberg Lettuce / Grana Dressing / Cherry Tomato / Croutons ACDG		12,00 €
House Salad Watermelon / Yuzu / Soy Sprouts / Baby Leaf Salad / Mint FM		13,00 €
Optional		
with Grilled Chicken Breast 160g G		6,00 €
with Grilled Black Tiger Prawns (5 pcs.) BG		9,00 €
with Fried Falafel (3 pcs.) ACGN		6,00 €

Main Courses	
Grilled Salmon Lemon Linguine / Coconut Foam / Grana / Sakura Cress ADFGL	26,90 €
Wiener Schnitzel (Veal) Parsley Potatoes / Lemon ACG	31,00 €
Surf & Turf Beef Fillet / Black Tiger Prawns / Rice Noodles / Pak Choi BGL Lime / Lemongrass	42,00 €
“Black Tiger” Prawn Skewer Hokkaido Ragout / Baby Leaf Salad / Peanut EBD	21,00 €
Roast Saddle of Young Deer from Halbtturn Potato-Chestnut Cream / Artichoke / Purple Cauliflower / Wild Mushrooms G	35,00 €
Desserts	
75% Valrhona Chocolate Lava Cake Raspberry Ice Cream / Vanilla Espuma CG (15 min waiting time)	12,00 €
Kaiserschmarrn (Shredded Pancake) Apple / Plum ACG (15 min waiting time)	14,00 €
Homemade Sorbet (3 Flavours) Fruits	11,90 €
Sauces / Extras	
Ketchup / Mayonnaise / Miso Mayonnaise / Wasabi Mayonnaise	2,00 €
Parmesan / Lingonberries / Pumpkin Seed Oil	2,00 €
Bread Basket	3,60 €