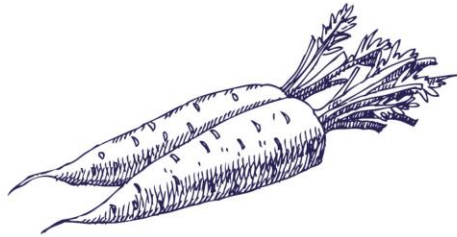


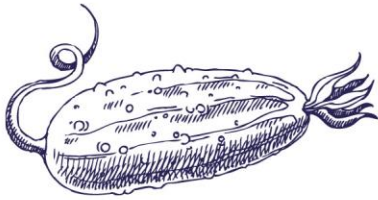


MENU





STARTERS



FRANK'S BEEF CARPACCIO 19,50

Mustard cream · Mixed salad

EIFEL GOAT CREAM CHEESE 14,50

Walnut · Honey · Wild herbs

PICKLED SALMON TROUT 14,50

Fennel · Cucumber · Dill

PUMPKIN CREAM SOUP 9,50

Pumpkin seeds · Runner beans

FISH

SEA BASS 24,50

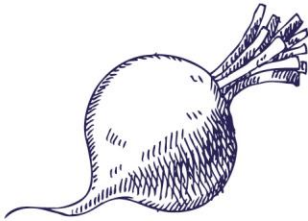
White wine foam · Zucchini-Pappardelle

TURBOT 32,00

Jerusalem artichoke · Cauliflower · Chard



MEAT



OPEN RAVIOLI 19,00

Rabbit · Peas · Onions

GRASS FED BEEF FILET 33,00

Gravy · Pumpkin · Broccoli

SADDLE OF LAMB 32,00

Parsnip · Barberry · Rosemary gravy

VEGGY

ROASTED CAULIFLOWER RISOTTO 15,50

Nuts · Parmesan

SAVOY ROULADE 17,50

Cabbage · Parmesan cream · Apricot · Hazelnut



DESSERTS

| | |
|---|--------------|
| BIRNE HELENE | 10,50 |
| Pochierte Birne · Vanillemousse · Schokolade | |
| MILCH & HONIG | 10,50 |
| Karamellisierte knusprige Milchhaut · Honig-Gel · Ahornsirup-Eis | |
| PEBBLES | 10,50 |
| Schoko Espresso Mousse · Kaffee-Eis · Amaretto Gelee | |
| PEAR HELENE | 10,50 |
| Poached pear · Vanilla mousse · Chocolate | |
| MILK & HONEY | 10,50 |
| Caramelized crispy milk skin · Honey gel · Maple syrup ice cream | |
| PEBBLES | 10,50 |
| Chocolate espresso mousse · Coffee ice cream · Amaretto jelly | |