

OUR APERITIF RECOMMENDATION

GLASS OF BELSAZAR VERMOUTH ROSÉ TONIC	0,2 L € 7,00
GLASS OF PROSECCO WITH RHUBARB	0,1 L € 5,50
GLASS OF PROSECCO SOLIGO BRUT	0,1 L € 5,50
GLASS OF "SIEGFRIED WONDERLEAF" GIN TONIC (WITHOUT ALCOHOL)	0,2 L € 7,50

MENU

POKÉ BOWL "IARKIMI SALMON"

SUSHI RICE, CASHEWS, AVOCADO, MANGO, WAKAME,
CORIANDER, GINGER, BLACK SESAME, YUZU MAYO

CREAMY ASPARAGUS SOUP WITH ASPARAGUS AND CHERVIL

BREAST OF KIKOK CHICKEN SOUS VIDE COOKED WITH SUGAR SNAP AVOCADO VEGETABLES, TARRAGON SAUCE AND PEARL BARLEY RISOTTO

HOMEMADE BUTTER WAFFLES WITH RHUBARB COMPOTE, SOUR CREAM ICE CREAM AND LEMON DUST

3 COURSE MEAL € 35,50

4 COURSE MEAL € 39,50

OUR WHITE WINE RECOMMENDATION

2017ER WEIßBURGUNDER
TROCKEN -BIO WEIN-
WEINGUT KARL MAY
OSTHOFEN, RHEINHESSEN

BOTTLE 0,75L € 25,50

OUR RED WINE RECOMMENDATION

2016ER INFINITI
NEGROAMARO SALENTO
CANTINA SAN GIORGIO
APULIEN, ITALY

BOTTLE 0,75L € 26,50
GLASS 0,2 L € 8,50

STARTERS

SPRING LETTUCES WITH BAKED GREEN AND WHITE ASPARAGUS AND CURRY-HOLLANDAISE <i>(VEGETARIAN)</i>	€ 9,50
POKÉ BOWL "IARKIMI SALMON" SUSHI RICE, CASHEWS, AVOCADO, MANGO, WAKAME, CORIANDER, GINGER, BLACK SESAME, YUZU MAYO	€ 14,00
HOMEMADE GNOCCHI WITH WILD GARLIC ESPUMA	€ 11,00
AS A MAIN COURSE <i>(VEGETARIAN)</i>	€ 16,50
FRIED SCALLOPS WITH BULGUR SALAD AND GREEK YOGHURT	€ 15,50
VITELLO "TIEMANN'S STYLE" VEAL TUNA TRUFFLE ESPUMA <i>(VEGETARIAN)</i>	€ 15,50

SOUPS

CREAMY ASPARAGUS SOUP WITH WHITE ASPARAGUS AND CHERVIL <i>(VEGETARIAN)</i>	€ 6,50
FROTHY LOBSTER SOUP WITH LOBSTER MEAT	€ 10,50
CLEAR SPRING HERBAL SOUP WITH RICOTTA RAVIOLI AND SPRING VEGETABLES	€ 7,50

MAIN COURSES

BREAST OF KIKOK CHICKEN SOUS VIDE COOKED
WITH SUGAR SNAP AVOCADO VEGETABLES,
TARRAGON SAUCE AND PEARL BARLEY RISOTTO € 23,50

SADDLE OF VENSION
WITH RHUBARB SAUCE, STEWED SAVOY CABBAGE
AND MASHED POTATOES € 32,50

DUROC PORK STEAK
WITH OYSTER MUSHROOMS À LA CRÈME,
AND BAKED POTATO PUFFS € 21,50

SEA BASS ON HERBAL RISOTTO
WITH LIME ESPUMA € 24,50

1 POUND WHITE ASPARAGUS € 19,50

OPTIONALLY WITH...

... SMOKED HAM € 25,50

... TWO SMALL SCHNITZEL OF PORK LOIN € 26,50

... FILLET OF IKARIMI-SALMON BRAISED IN BASIL BUTTER € 29,50

... RUMP STEAK OF ARGENTINIAN HIGHLAND CATTLE € 34,50

SERVED WITH:

POTATOES, MELTED BUTTER AND SAUCE HOLLANDAISE

DESSERT

DUO OF "BACKENSHOLZER DEICHKÄSE" CHEESE
(6 & 12 MONTHS MATURED)
WITH FIG MUSTARD AND NUT BREAD € 9,50

HOMEMADE BUTTER WAFFLES
WITH RHUBARB COMPOTE,
SOUR CREAM ICE CREAM AND LEMON DUST € 8,50

CRÈME BRÛLÉE
WITH HOMEMADE TONKA BEAN ICE CREAM € 8,50

SMALL PORTION TO TRY
CHERRY SOUP WITH PASTACHIO ICE CREAM € 5,50