

SNACKS & SALADS

colorful, diverse & consciously

Italian farmer's bread

olive butter | olive oil | sea salt

6 €

Caviar

30g Aki Caviar Black Selection | potato foam | chive cream

75 €

Carpaccio di manzo

Holstein fillet of beef | rocket | herb cream | parmesan cheese

22 €

Leaf salad

caramelized goat cheese Maison Kober | pickled beet | cassis vinaigrette

22 €

Autumn lamb's lettuce

potato dressing | roasted noble mushrooms | bacon crust from apple pork

22 €

We are happy to serve you ciabatta bread with the salads.

DESSERTS

for the perfect finale

Almond-Caramel-Cake

Apple ragout | Amaretto ice cream

14 €

Ice cream

homemade specialities
per scoop

8 €

Cheese

four varieties of Maison Kober |
homemade chutney

18 €

LUNCH

mediterranean, traditional & always delicious

Tomato fish soup

the best from the sea |
Focaccia with sauce rouille

30 €

Cauliflower soup

winter truffle | pickled florets |
Panchetta Crumble

16 €

Ragu bolognese

homemade spaghetti | wild rocket |
Grana Padano

24 €

Wiener Schnitzel

cucumber salad | fried potatoes |
cold whipped cranberries

35 €

Venison goulash from local hunt

curd spaetzle | fried herb pickled mushrooms
red cabbage | steamed pear | cold-pressed
cranberries

36 €

*We hope you are enjoying our
light lunch menu and are al-
ready very much looking forward
to the evening service with our
Italian selection.*

 = vegetarian