

## Entre

Norwegian Salmon   Asparagus   Orange   Herbs	17
Refined Cheese   Fig   Wild Herbs   Almond	16
Goat Cheese   Strawberry   Basil   Lemon	15
Beef Carpaccio   Truffle   Noble Mushrooms   Smoke	19
Fried Calamaretti   Tomato   Chorizo   Velouté	18

## Soup

Asparagus   Wild Garlic	11
Nordic Bouillabaisse (Fish Soup)	19
as Main Course	35

## Main Course

Spring Chicken   Asparagus   Sweet Potato   Hollandaise Sauce	32
Leg of Lamb   Roots   Tubers   Thyme   Jus	38
Catch of the Day   Venere Rice   Chard   Honey Tomato   Velouté	29
Croaker   Variation of Pea   Sepia   Velouté	32

## Soulfood

Sardine   Bread	24
Bean Cassoulet   Spring Onion (optional with topping, see below)	23
Wild Garlic Risotto	22
+ Asparagus	11
+ Leg of Lamb	14
+ Croaker	14
+ Spring Chicken	12
Choice of Cheese   Bread   Nuts   Olives   Dip   Olive Oil   Fruit Jam (for 2 Person)	29
Additional Bread   Dip   Olive Oil (for 2 Person)	4

## Dessert

Schlumachers Tiramisu	10
Rhubarb   Vanilla   Poppy	16
Dessertvariation	16
Homemade Sorbet und Ice Cream (changing), per Scoop	5
Homemade Mousse au Chocolat (changing), per Scoop	5

## Shopping Cart

### Surprise Menu from our Shopping Cart

Parmesan Cheese | Salt | Pepper | Beet Root | Lime | Beef | Calf | Celery | Pistachio | Yuzu | Smoked Eel  
 Wild Garlic | La Ratte Potato | Apple | Arborio Rice | Gourmet Fish | Rabbit | Flour | Noble Mushroom  
 Lemon | Squid | GIBLETS | Milk | Egg | Soy | Cream | Rosemary | Thyme | Garlic | Butter | Sardine | Jus  
 Shrimp | Valrhona Noble Chocolate | Sweet Potato | Tomato | Burrata | Basil | Olive Oil | Passionfruit  
 Fennel | Lobster Head | Piemont Hazelnut | Parsley | Chervil | Chives | Brie Cheese | Redvein Dock  
 Onion | Orange | Saffron | Goat Cheese | Berries | Pine | Cucumber | Leek | Salmon | Pike Perch | Chili  
 Peanut | Calf | Macadamia Nut | Almond | Sugar | Wild Herbs | Iberico Pork | Asparagus | Wild Broccoli  
 Creme Fraiché | Bean | Velouté | Shiso | Ponzu | White Wine | Sherry | Smoke | Aceto Balsamic Vinegar  
 Coconut | Walnut | Vegetables from Market | Ginger | Red Wine | Asia Mayo | Raddish | Mint | Honey  
 Turmeric | Curry | Paprika | Spring Chicken | Corn Poulard | Soysauce | Fig | Truffle | Portwine | Shallot  
 Gilthead | Trout | Parsnip | Salty Fingers | Snow Peas | Herbs | Galeeny | Cauliflower | Olive | Fruit Jam  
 Bayleaf | Salmon | Cinnamon | Callebaut Noble Chocolate | Sheep Cheese | Advocaat | Mascarpone  
 Carrot | Bread | Parsley Root | Lady Fingers | Lemon Oil | Kampot Pepper | Crustacean | Vanilla  
 Caramel | Caviar | Refined Cheese | Strawberry | Chorizo | Calamaretti | Sunflower Seed | Mollusc  
 Cocoa | Beef Bones | Ricotta Cheese

3-Course Menu Silver	49
3-Course Menu Gold	56
4-Course Menu	66
besides Amuse Gueule	
5-Course Menu	79
besides Amuse Gueule, Petit Four	
6-Course Menu	89
besides Amuse Gueule, Refreshment before Main Course, Petit Four	

### Wine Pairing (0,11 per Course)

3-Course Menu	23
4-Course Menu	31
5-Course Menu	39
6-Course Menu	44

Wine Pairing with Grand Cru Wine 0,11  
 Surcharge 10 € / Course

Our Chef de Cuisine Gabrijel Pranjić and the Schlumacher's Team wish you a nice stay  
 and a great evening.

The Restaurant will keep the right to change ingredients, due to supply shortage or insufficient quality.

Please let us know if you have any allergies or cases of incompatibilities.

All prices including legal taxes. Prices are shown in Euros.  
 Service charge is not included.