

## Entre

Refined Cheese   Peach   Wild Herbs   Macadamia Nut	16
Fish Bowl   Vegetables from Market   Asia Mayo   Sushi Rice	17
- as vegetarian dish	14
Sword Fish Sashimi   Ponzu   Asia Mayo   Piemont Hazelnut	18
Tomato   Burrata Cheese   Basil	16
Beefatar   Romaine Lettuce   Chives   Roasted Onions	20
- as Main Course	36

## Soup

Pea   Mint   Honey Melone	11
Lobster   Coconut   Lemongras	18
- as Main Course	34

## Main Course

Saddle of Beef   Variation of Corn   BBQ- Jus	42
Lean Pork Cheek   Variation of Celery   Cassis Jus	31
Catch of the Day   Baby Spinach   Fregola   Saffron Velouté	29
Sword Fish   Salty Fingers   Sweet Potato   Velouté	34

## Soulfood

Sardine   Bread	24
Fish Bowl   Vegetables from Market   Asia Mayo   Sushi Rice	27
as vegetarian dish	24
Beef Ragu   La Ratte Potato   Jus	26
Purple Risotto   Green Asparagus	24
+ Burrata Cheese	8
+ Catch of the Day	14
+ Sword Fish	14
+ Lean Pork Cheek	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
Crème Brûlée   Cherry   Rosemary	15
Dessertvariation	16
Homemade Sorbet and 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 | Peach | Spinach  
 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 | Corn  
 Asparagus | Wild Broccoli | Creme Fraiché | Bean | Velouté | Shiso | Ponzu | White Wine | Sherry | Smoke | Cassis  
 Aceto Balsamic | Coconut | Walnut | Vegetables from Market | Ginger | Red Wine | Asia Mayo | Raddish | Mint | Honey  
 Tumeric | 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 | Cocoa  
 Calamaretti | Sunflower Seed | Mollusc | Beef Bones | Ricotta Cheese | Sword Fish | Romaine Lettuce | Roasted Onions

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

### Wine Pairing (0,1l per Course, 4cl Dessertwine)

3- Course	23
4- Course	31
5- Course	39
6- Course	44
Wine Pairing with great Wines 0,1l	
Surcharge 10 € / Course	

Our Chef de Cuisine Gabrijel Pranjic 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 shoratge or insufficient quality.

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

