BARBARIE DUCKBREAST FROM THE GRILL 42

SERVED WITH
CREAMY POTATO GRATIN

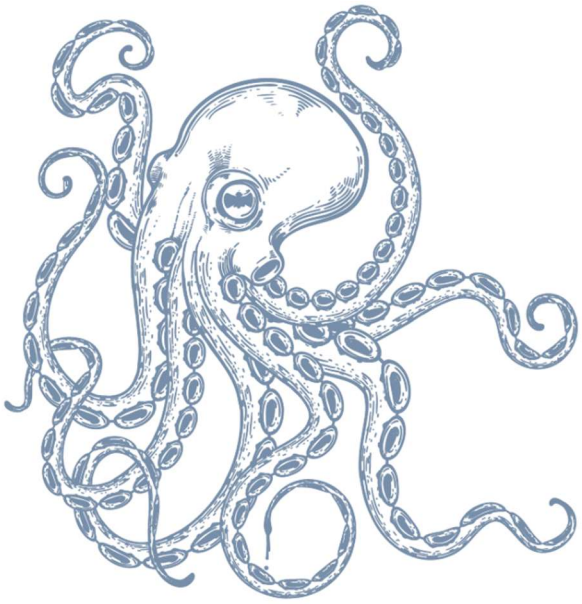
JUICY RED CABBAGE WITH APPLE

CRANBERRYJUS

RAGOUT FROM THE WILD BOAR WITH LINGUINE 25.9

TENDER WILD BOAR / FRUITY TOMATO SAUCE / CRÈME

STARTERS



BURRATA 15.5

FIG / WILD HERBS / ACETO BALSAMICO

THAI BOUILLABAISSE | GOURMETFISH 18.5

AS MAINCOURSE 32.5

CONFIT OCTOPUS 17.5

YUZU MAYO / HOMEBAKED GARLICBREAD

8/12 SHRIMPS FROM THE GRILL 16.5

YUZU MAYO / HOMEBAKED GARLICBREAD

SASHIMI OF THE TUNA 19

ASIA STYLE / MANGO / CHILI / SESAME SEEDS



CRÈMESOUP 12

(CHANGING)

CONFIT OCTOPUS TACO 17.5

SRIRACHA / FRESH SALAD / HERBS

PULLED SALMON TACO 16.5

MUSTARD SEEDS / HONEY / FRESH SALAD

BLACK TIGER SHRIMP TACO 16.5

PIEMONT HAZELNUT / TERIYAKI / CHIVES

CARPACCIO OF BEEF 19

PIEMONT HAZELNUT / TRUFFLE

ADDITIONAL BREAD 5.5

All prices include VAT and are listed in euros.
We reserve the right to replace individual components due to supply shortages or insufficient quality.
Please contact us if you have any allergies or intolerances.
We charge a flat fee of 3,-€ for changes to our dishes.

SEAFOOD&GRILL

We serve all our fish dishes with a potato-chard-vegetable and all our meat dishes with potatogratin. Every dish is served with fresh market vegetables.

You'll find the appropriate spices on the table.



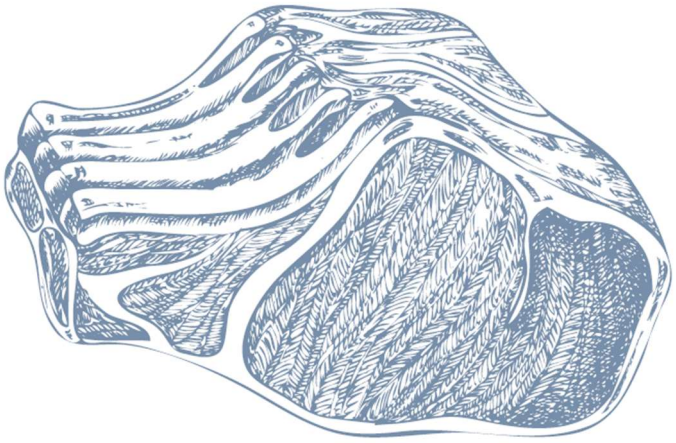
CONFIT OCTOPUS 34.5

FILET OF ZANDER 34

FILET OF FJORD SALMON 32.5

CATCH OF THE DAY DAILY PRICE

BLACK TIGER SHRIMPS 8/12 32
8 PIECES



BRAISED BICEPS OF BEEF 38
MARKET VEGETABLES / POTATOGRATIN / JUS

FILET OF BEEF ARGENTINA 49

PORK CHOP DRY AGED 29

SURF AND TURF 39
CHEF´S SELECTION FOR 1 GUEST WITH 1 x FROM THE SEA & 1 x MEAT
SERVED WITH A SIDE DISH OF YOUR CHOICE

FISH PLATE FROM THE GRILL 79
CHEF´S SELECTION FOR 2 GUESTS WITH 3 TYPES FROM THE SEA

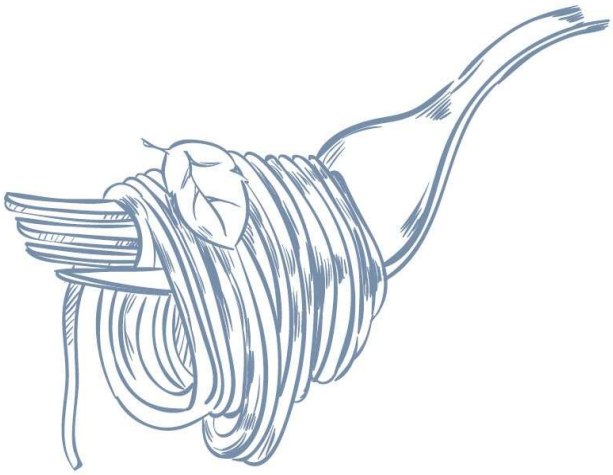
SURF AND TURF PLATE 89
CHEF´S SELECTION FOR 2 GUESTS WITH 2 TYPES FROM THE SEA & 2 TYPES FROM THE TURF

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PASTA&SOULFOOD

LINGUINE SHRIMP 26
SHRIMP / GARLIC / TOMATO / CRÈME

LINGUINE TRUFFLE 28
CRÈME



LINGUINE ELSASS 22.5
BACON / ONION / CRÈME

FREGOLA SARDA 24
LEMON / GREEN ASPARAGUS / CHERRYTOMATOES

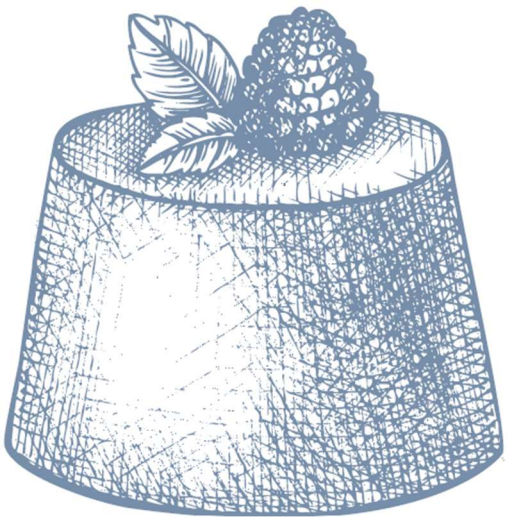


TOPPINGS

PORK CHOP 12
BRAISED BEEF 14
OCTOPUS 14
SHRIMPS 12
FILET OF SALMON 12
CATCH OF THE DAY 14
FILET OF BEEF 24

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DESSERT



HOMEMADE MOUSSE AU CHOCOLAT 5.9
(CHANGING), PER SCOOP

HOMEMADE SORBET OR ICECRÈME 5.9
(CHANGING), PER SCOOP

SCHLUMACHERS TIRAMISU 12

DESSERTVARIATION 16.5

BLACKCURRENT 15
VALRHONA NOBLECHOCOLATE / PIEMONT HAZELNUT

CHOICE OF CHEESE FROM MAÎTRE AFFINEUR WALTMANN 21 | 34
1 GUEST OR 2 GUESTS
HOMEBAKED BREAD / OLIVES / NUTS / JAM / OLIVEOIL

CHEF´S CHOICE MENU

Our Chef's Choice Menu - created by our Chef de Cuisine Gabrijel Pranjic - is an invitation to immerse yourself in the moment. You choose the number of courses - we'll take care of everything else. Seasonal ingredients, creative combinations, and authentic craftsmanship create a menu that surprises, delights, and touches - surprising, harmonious, and served with passion.

	WINEPAIRING
3-COURSE SILVER 49 SOUP AS A STARTER	
3-COURSE GOLD 56 COLD STARTER	3-COURSE 21
4-COURSE 65	4-COURSE 28
5-COURSE 75	5-COURSE 35
6-COURSE 85	6-COURSE 42

Cheese for dessert +5

Wine Pairing with single vineyard wine
0,1l surcharge 10 € | Course

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