

Four Seasons À la Carte – Effortless Autumn

Starter

Goat Cheese Mousse Beetroot /

Elderberry-Balsamic Glaze / Walnut / Arugula _{G, J, H, L, *1}

13

Giant Prawns

Pickeled red cabbage / Apfel / Frisée _{B, L}

15

Scallops

Saffron risotto/ Shellfish foam/ Sugar snap peas _{N, G, C, 1* B, L}

17

Soup

Pumpkin-Soup

Roasted Pumpkin seeds / Pumpkin Oil _I

9

Wild game

Pistachio Quenelles _{L, I, C, G, H}

9

Four Seasons À la Carte – Effortless Autumn

Vegetarian and vegan dishes

Pumpkin Bolognese

Black Linguine / Arugula / Parmesan shavings *1, C, A

20

Potato-Mushroom Roulade

Chanterelle-Coconut cream / Sautéed savoy cabbage |

21

Salads

Miced salad

Leafy greens / Carrot / Tomato / Pepper / Cucumber

- Raspberry-Vinaigrette |
- Limette-yogurt-Dressing G,*2

- with roasted Pumpkin / Potatoes / Mushrooms 19
- with Chicken Breast and Mushrooms G 20
- with Goat Cheese / Gratinated with Honey and Thyme G 19

Four Seasons À la Carte – Effortless Autumn
From the Butcher

Lammrack

Herb Crust / Balsamic-Jus / Vanilla- Almond Carrots /

Potato-Gratin A, L, G, I

38

Corn-fed Chicken Roulade

Farce / Dried Fruits / Thyme-Jus /Pointed Cabbage /

Potato Dumplings L, G, C, I, *1

28

Black-Angus-Rumpsteak

Cognac-Pepper-Cream / Bacon green Beans /

Parmesan-Potatoes L, G, I, C, 1*

39

Braised Veal Cheeks

Red Wine Jus / Colorful Root Vegetables / Mashed Potatoes L, I, G

31

Four Seasons À la Carte – Effortless Autumn
From The River and Sea

Wolfsbarsch (Sea Bass)
Pumpkin seed Crust / Sugar-Snaps /
Cherry Tomatos Saffron Risotto D, A, G, I, L
29

Faroe Island Salmon Fillet
Honey-Herb Glaze / Baby Spinach / Black Linguine /
Citrus-Butter-Sauce D, A, C, G, I
31

Dessert

Tonka Bean Creme Brûlée
Blackberry Mousse / Crumble C, G, L, A
11

Mousse au Chocolat
Hazelnut-Crunch / Salt-Caramel / Berries A, G, L, C, H
10