

“Four Seasons à la Carte – A Carefree Autumn”

Appetizers

Ravioli with Apple

Blood sausage / mashed potatoes / braised onions A, C, G

14

Sliced Smoked Duck Breast

Lamb´s lettuce / potato and bacon dressing J, 3*

15

Soups

Pumpkin Soup

Hokkaido pumpkin / roasted seeds / pumpkin seed oil I

9

Beef Consommé

Marrow dumplings / egg custard / vegetable strips A, C, G, L, I

9

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Salads

Autumm Bowl

Couscous / beetroot / sweet potato / lamb´s lettuce
walnuts / fig / herb vinaigrette _{A, J}

18

- with chicken breast 20
- with goat cheese _G 19

Apple Rocket Salad

King prawns / carrot strips / sesame dressing _{B, G, K}
22

Vegetarian Dishes

Homemade Pumpkin Gnocchi

Sage butter / baby Swiss chard /shaved Parmesan _{G, C, A}
21

Potato Mushroom Roulade

Served in ist own sause / sautéed mushrooms / potatoes /
roasted seed / glazed carrots_I (vegan option availabe)
19

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From the Butcher

Argentinian Grass-Feed Beef Rump Steak
Shallot-balsamic jus / bacon-wrapped green beans /
rosemary potatoes L, , I, 3*
39

Veal Wiener Schnitzel
Cranberries / lemon / anchovy / capers /
fried potatoes / side salad A, C, G, D, J 3*
29

Saltimbocca made from corn-fed-chicken
Tagliatelle / Serrano ham / Sage / Lemon-Butter-Sauce
Cherry tomatoes 3*, G, I,
26

Braised Veal Cheeks
Red wine jus / glazed root vegetables /
potato and celeriac purée L, I, G
31

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From River & Sea

Sea Bream Fillet

Tomato crust / basil risotto / bell pepper vegetables D, A,, L, 1*

28

Yellowfin Tuna Loin in Sesame Crust

Hokkaido-pumpkin purée / sautéed wild mushrooms K, D, A, G

31

Desserts

Cinnamon Panna Cotta

Plum compote / orange crumble A,G,L

9

Pumpkin-Creme-Brûlée

Dragon fruit and Physalis salad / Macadamia-Kürbis-Crunch G, C, A

11