

## "SPASSBRINGER"

YELLOW FIN MACKEREL	tataki and lukewarm belly, with cucumber, wasabi and cucumber fond	21
"GRAFSCHAFTER" ESCARGOT	fried in portobello mushroom, with watercress, herb butter and Lady Anna potato	18
"SIMMENTALER" BEEF	marinated filet and baked breast, with chanterelles, celery and oxtail stock	21

## "WASSERSTOFF"

NORTH SEA LENG	cooked in seawater, with cauliflower, red seaweed and mussel-sabayon	22
GILT-HEAD SEA BREAM	fried, with seafood ratatouille, cherry tomatoes and Bouillabaisse stock	22
IKEJIME SALMON TROUT SERVED IN 2 COURSES	raw marinated, with leek and North Sea crab stock smoked and steamed with mushrooms and North Sea crabs	24

## "SÜSSKRAM"

ORIGINAL BEANS AND LAKRIDS	chocolate ganache, poached peach, peach-licorice icecream and salty caramel	14
CHEESE CAKE	poached, with blueberries, raspberries, lemon verbena and yoghurt-lime-sorbet	14
MILK AND HONEY	soured milk cream, with milky icecream, apricots, black nuts and honey whey	14

## "GEMÜSEGARTEN"

POTATO FIELD	Ramona potato prepared in salt, with onion cream, chives and garlic butter	17
BIO TOMATOES BY FRINGS	dried and marinated, with Lesbos feta cheese, chives and malt focaccia	18

## "LANDPARTIE"

DUROC PORK BELLY	36 hours cooked, with mashed potatoes, fried mushrooms and mushroom stock	18
"EIFLER" LAMB	fried saddle and glazed belly, with white beans, boletus mushrooms and Jus with fermented pepper	25
ÉTOUFFÉE PIGEON	roasted with mashed rockets, pigeon liver, king oyster mushrooms and olive jus	25

## "KÄSE"

SELECTION OF CHEESE FROM AFFINEUR WALTMANN	with grain bread and fig-portwine jelly	15
SAINTE-MAURE	"From summer until autumn" with herbs, pumpkin and beetroot	15

If you have any further questions about additives or allergens please ask our service team