

HERBAL BEEF TARTAR 18
A.C,D,G,H
JERUSALEM ARTICHOKE | SPRING ONION | CONFIT YOLK

BUXBAUM SALAD 14
L,M,G
GOAT CHEESE | MANDARIN | ALMOND

LEMON BURRATA 16
G,L,M
CELERY STALKS | TAMARILLO | CHIOGGIA BEET

BEEF ESSENZ 12
A,C,G,L
WILD MUSHROOMS | THYME OIL | ÖFFERL'S NUTBREAD DUMPLINGS



VEAL „WIENER SCHNITZEL“ 24
A,C,L,M
POTATO CHICKWEED SALAD | CRANBERRIES

BEEF GOULASH 25
A,C,G,L,O
BEEFSAUSAGE | "SPÄTZLE" | SOUR CREAM

PIKE PERCH 32
B,D,G,L,O
CRAWFISH | GARLIC | LEMON BISQUE

SUCKLING CHOP 29
A,C,D,G,L,O
BRUSSELS SPROUTS | BERRY | HOKKAIDO GNOCCHI

LAYERED BEETS 20
L,H
BLACK TRUFFLE | SPINACH-HERB OIL | PARSNIP

FILET STEAK 250G | 180G (25MIN) 32 | 28
O,L
GRILLED VEGETABLES WITH SALSA VERDE 6
PAN FIRED POTATO MADLEY 6
LUKEWARM PUMPKIN BACON SALAD 6
WILD BROCCOLI WITH CHARD 6



CARROT CRÈME BRÛLÉE 12
A,C,G,H
WALNUT | SHEEP YOGURT | CARAMEL

SEMOLINA DUMPLINGS 12
A,C,G,O
PEAR | PORT WINE | HAZELNUT