

## Appetizers

### DIVE DEEP...

TARTAR OF BROOK TROUT WITH A DUO OF RADISH  
with rosehip and mustard-seed vinaigrette

€25.00

### AUTUMN DELIGHTS

TARTLET OF GOAT CHEESE FROM MARTINSHOF  
with Jerusalem artichoke, port-wine pear and a wild-herb salad

€19.00

### FROM THE MEADOWS

CARPACCIO OF FILET OF BLACK ANGUS BEEF IN A BALSAMIC MARINADE  
with black nuts, lamb's lettuce and walnut crumble

€24.00

### VEGGIE LOVE (VEGAN)

ESSLIBRIS BOWL WITH SOBA NOODLES IN A SOY MARINADE,  
snap peas, carrots, spring onions and colorful leaf lettuces in an orange-ginger dressing

€17.00

## Soups

### WARMING YOU FROM WITHIN... (VEGAN)

SOUP OF YELLOW LENTILS AND CURRY  
with marinated hokkaido pumpkin

€14.00

### NOURISHING YOUR SPIRIT

CREAM OF CHESTNUT SOUP  
with plums and cardamom

€14.00

## Intermezzos

### A BURST OF COLOR

SAUTÉED SCALLOPS

with golden beets and wasabi foam

€29.00

### CLASSICALLY GOOD

SPAGHETTINI IN SPINACH SAUCE

with marinated egg yolk and fresh truffle

€24.00

## Main dishes

### ALWAYS A FAVORITE...

FILET OF BLACK ANGUS BEEF WITH A DUO OF PARSLEY ROOT,  
with black chanterelles and port-wine figs

€54.00

### A TWIST ON A CLASSIC...

BARBARY DUCK BREAST WITH RAINBOW CHARD

with pearl couscous with saffron and pomegranate

€43.00

### FROM THE MEADOW

VEAL CHEEKS BRAISED IN DORNFELDER RED WINE

with balsamic red-cabbage chutney and potato-celery mash

€39.00

### THE FINEST CATCH...

WILD SCOTTISH SALMON WITH PARSLEY PURÉE

with black rice, salmon caviar, Granny Smith apple and champagne foam

€44.00

### FISHING FOR COMPLIMENTS

COD FILET ON KIMCHI-STYLE POINTED CABBAGE

with roasted potatoes and chili-ginger stock

€44.00

### FROM THE GARDEN (VEGAN)

BABY AUTUMN-VEGETABLE MEDLEY WITH KING TRUMPET MUSHROOMS

with pumpkin polenta, curry crisp and pumpkin-seed pesto

€28.00

## Desserts

### HEAVENLY INDULGENCE...

APPLE-HAZELNUT TARTLET WITH WHITE CINNAMON ICE CREAM  
with caramel panna cotta €17.00

### A WALK THROUGH THE TSCHIFFLIK GARDENS...

MANGO-MANJARI CHOCOLATE TORTE  
with chocolate crème brûlée, an almond ice-cream lollipop and passion-fruit coulis €18.00

### FRUITY & FRESH (VEGAN)

SORBET OF THE SEASON  
with autumn-fruit compote and tempura on rosehip-orange coulis €17.00

## Cheese

### SAVOIR VIVRE

Four aged French raw-milk cheeses  
with regional goat-milk cream cheese, fig mustard, and homemade fruit-nut bread €21.00

#### List of allergens, ingredients and residual alcohol:

Please request our menu with all of the allergen labels. Despite our greatest care, we cannot rule out the risk of there being minimal amounts of alcohol in sauces. Similarly, there may be trace amounts of allergens on a plate, the utensils or the ingredients used in the kitchen. Please inform the staff if you have any potentially severe or life-threatening food sensitivities so that the team can make especially sure that your food is prepared appropriately.