

## Appetizers

### DIVE DEEP...

TARTAR OF HOUSE-MARINATED RAINBOW TROUT  
with a duo of egg yolk, chervil panna cotta and radishes

€22.00

### DELIGHTING THE PALATE

CREAMY BUFFALO BURRATA WITH GRILLED WATERMELON,  
served with marinated nectarines, Lakudia olives and pine nuts

€19.00

### FROM NEARBY

GOAT-MILK CREAM CHEESE MOUSSE FROM MARTINSHOF  
on mango-chili chutney  
with toasted focaccia bread and candyleaf cress

€19.00

### VEGGIE LOVE (VEGAN)

MILLEFEUILLE OF KOHLRABI, BEET AND CASHEW NUTS  
with orange marinade and shiso cress

€17.00

## Soups

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

SOUP FOAM OF GREEN PEAS  
with sautéed chanterelles and mint oil

€13.00

### NOURISHING YOUR SPIRIT

FRUITY SOUP OF YELLOW TOMATOES AND APRICOTS  
with a baked quail "bonbon"

€14.00

## Intermezzos

### A BURST OF COLOR

SPAGHETTINI SAUTÉED IN CHILI AND GARLIC  
with grilled wild shrimp and toasted pine nuts

€24.00

### CLASSICALLY GOOD

RISOTTO OF FRESH CHANTERELLES WITH GRATED MANCHEGO CHEESE  
and a crisp prosciutto chip

€19.00

## Main dishes

### ALWAYS A FAVORITE...

FILET OF VEAL ROASTED IN AROMATICS  
with a duo of green peas, chanterelles and Madeira sauce

€46.00

### A TWIST ON A CLASSIC...

SURF & TURF OF BLACK ANGUS FILET OF BEEF AND GRILLED WILD SHRIMP  
on sautéed green asparagus with sauce béarnaise and pommes dauphine

€56.00

### FROM THE MEADOW

SADDLE OF LAMB ON BEANS WITH CHORIZO  
with a mousseline of white coco de paimpol beans and braised shallots

€41.00

### THE FINEST CATCH...

MONKFISH ON GLAZED NECTARINES WITH SZECHUAN PEPPER  
with gnocchi and sauternes-butter sauce

€48.00

### FISHING FOR COMPLIMENTS

FILET OF ARCTIC CHAR IN WILD-GARLIC CRUST  
on creamy tomato herb risotto with champagne foam

€39.00

### FROM THE GARDEN (VEGAN)

ROASTED CAULIFLOWER WITH MISO  
with yuzu couscous, macadamia nuts and a wild-herb salad

€29.00

## Desserts

### HEAVENLY INDULGENCE...

SOUR-CREAM TARTLET WITH APRICOT COMPOTE  
with raspberry-cream ice cream and mascarpone sauce

€17.00

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

DELICIOUS LITTLE DELIGHTS  
with sea buckthorn, Ivoire white chocolate and almonds

€16.00

### FRUITY & FRESH (VEGAN)

TAHITI VANILLA PANNA COTTA  
with a ragout of exotic fruits, cocoa sorbet and passion-fruit coulis

€16.00

## Cheese

### SAVOIR VIVRE

FIVE AGED FRENCH RAW-MILK CHEESE  
by *Maître Affineur* Waltmann  
with homemade chutney of the season, grapes,  
walnuts and Esslibris bread

€24.00

#### 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.