

Appetizers

AROMATIC

CROUSTILLANT OF MANCHEGO CHEESE, WALNUTS AND CRANBERRIES
with grape-pine relish and baby spinach

€19.00

ON WINGS...

TARTLET AND BONBON OF FOIE GRAS
with plum compote, port-wine jelly and buttery brioche



+ our recommendation

Lustau East India Solera Sherry 5cl €7.00

€32.00

DELIGHTING THE PALATE

VITELLO TONNATO OF SOUS-VIDE SADDLE OF VEAL
with shrimp confit, marinated mustard seeds, caper berries and curly endive

€24.00

VEGGIE LOVE (VEGAN)

CARPACCIO OF WHITE MUSHROOMS
in balsamic marinade with guacamole, wild-herb salad and smoked almonds

€18.00

Soups

WARMING YOU FROM WITHIN (VEGAN)

CELERY-APPLE SOUP
with puffed quinoa and falafel

€14.00

NOURISHING YOUR SPIRIT

PARSLEY-ROOT CREAM SOUP
with smoked-salmon quiche and leek

€15.00

Intermezzos

A BURST OF COLOR

RISOTTO MILANESE

with saffron and parmesan crunch

€19.00

CLASSICALLY GOOD

BRAISED OXTAIL

on baby spinach "à la crème" with truffle sauce and winter truffles

€24.00



+ more truffle

shaved tableside, price per gram €7.00

Main dishes

ALWAYS A FAVORITE...

OX CHEEKS ON ROASTED ONION-POTATO MASH

with glazed carrots and crisp bacon

€39.00

A TWIST ON A CLASSIC...

BREAST OF OLDENBURG DUCK WITH BRAISED BOK CHOI

on sesame gnocchi with marinated ground cherries and port-wine sauce

€42.00

FROM THE MEADOW

FILET OF BLACK ANGUS BEEF WITH BACON APRICOTS

with balsamic cipolline onions, Macaire potato pancakes and veal jus

€49.00

THE FINEST CATCH...

FILET OF SKREI (WINTER COD FROM THE NORWEGIAN LOFOTEN)

on potato-endive mash with colorful beets and champagne-mustard sauce

€42.00

FISHING FOR COMPLIMENTS

FILET OF ATLANTIC TURBOT

on tomato-leek fondue with saffron risotto and champagne foam

€52.00

FROM THE GARDEN (VEGAN)

BRAISED FENNEL WITH CREAMY POLENTA

on olives, oranges, cashews and parsley oil

€29.00

Desserts

HEAVENLY INDULGENCE...

APPLE DELIGHT, TAHITI VANILLA
and almonds

€19.00

A WALK THROUGH THE TSCHIFFLIK GARDENS...

MANGO TARTLET, NOUGAT AND PISTACHIOS
with passion-fruit crème brûlée and chocolate parfait

€17.00

FRUITY & FRESH (VEGAN)

PEAR TARTE WITH CINNAMON MOUSSE,
walnut panna cotta and quince coulis

€17.00

Cheese

SAVOIR VIVRE

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

€19.00

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.