

Appetizers

AROMATIC

CARAMELIZED SOFT GOAT CHEESE FROM MARTINSHOF
with rhubarb, green asparagus, almond streusel and thyme honey

€24.00

ON WINGS...

TERRINNE AND BONBON OF FOIE GRAS
with strawberry-pepper chutney, toasted butter brioche and pistachio crunch

€38.00

DELIGHTING THE PALATE

TATAKI OF IKARIMI SALMON
with onion-passion fruit confit, marinated asparagus and arugula

€25.00

VEGGIE LOVE (VEGAN)

ESSLIBRIS BOWL
with pea guacamole, navette turnips, mini chard, spring onions
in raspberry-balsamic dressing and vegetable chips

€19.00

Soups

WARMING YOU FROM WITHIN (VEGAN)

CURRY-LEMONGRASS SOUP
with toasted coconut chips and Madrocas curry oil

€14.00

NOURISHING YOUR SPIRIT

FOAM SOUP OF BABY SPINACH
with a poached quail egg

€15.00

Intermezzos

A BURST OF COLOR

TAGLIARINI

with roma tomatoes, kalamata olives, buffalo-milk burrata, arugula and aged balsamic

€23.00

CLASSICALLY GOOD

SAUTÉED LOCAL ASPARAGUS

with pan-fried veal sweetbreads, morel mushrooms and chive beurre blanc

€31.00

Main dishes

ALWAYS A FAVORITE...

BREAST OF CORN-FED CHICKEN "EN DEMI DEULE"

with glazed navette turnips, truffled mashed potato and truffle au jus

€41.00

A TWIST ON A CLASSIC...

ENTRECOTE OF VEAL ON ASPARAGUS-TOMATO RAGOUT

with herb gnocchi and port-wine sauce

€49.00

FROM THE MEADOW

RACK OF LAMB ON A MELANGE OF BEANS

with black garlic, baba ganoush and a light garlic sauce

€54.00

THE FINEST CATCH...

FILET OF ATLANTIC CHAR ON WILD-GARLIC AND TOMATO ORZO

with champagne foam

€42.00

FISHING FOR COMPLIMENTS

FILET OF ATLANTIC HALIBUT

on green-pea cream with young peas, asparagus salad and lemon gel

€56.00

FROM THE GARDEN (VEGAN)

CAULIFLOWER AT ITS FINEST

with toasted almonds, cranberries and tahini-lemon emulsion

€29.00

Desserts

HEAVENLY INDULGENCE...

TARTLET OF STRAWBERRY, VANILLA AND PISTACHIOS
with chocolate crème brûlée and caramel-cream ice cream

€17.00

A WALK THROUGH THE TSCHIFFLIK GARDENS...

A COMPOSITION OF RHUBARB, QUARK CREAM CHEESE
and almonds

€19.00

FRUITY & FRESH (VEGAN)

PINEAPPLE CARPACCIO WITH AMATIKA CHOCOLATE
in a strudel-dough flower and raspberry 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.