

Appetizers

AROMATIC

CARAMELIZED SOFT GOAT CHEESE FROM MARTINSHOF

with marinated blueberries, green asparagus, almond streusel and thyme honey

€24.00

ON WINGS...

TERRINE 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 zucchini, sesame, soy sauce and shiso cress

€25.00

VEGGIE LOVE (VEGAN)

TARTAR OF WATERMELON

and green tomatoes with vegan feta, mint pesto and cashew nuts

€19.00

Soups

WARMING YOU FROM WITHIN... (VEGAN)

CURRY-LEMONGRASS SOUP

with toasted coconut chips and Madrocas curry oil

€14.00

NOURISHING YOUR SPIRIT

SOUP FOAM OF KITCHEN HERBS

with a baked gravlax salmon "bonbon"

€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 GREEN 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 cooked chard, truffled mashed potatoes and truffle gravy

€41.00

A TWIST ON A CLASSIC...

ENTRECÔTE OF VEAL ON GREEN ASPARAGUS-TOMATO RAGOUT

with herb gnocchi and veal sauce

€49.00

FROM THE MEADOW

SADDLE OF LAMB IN GARLIC-THYME CRUST

on a *melange* of beans with black garlic, baba ganoush and port-wine sauce

€54.00

THE FINEST CATCH...

FILET OF ATLANTIC CHAR ON SAFFRON-VEGETABLE ORZO

with champagne foam

€41.00

FISHING FOR COMPLIMENTS

FILET OF ATLANTIC HALIBUT

on green-pea cream with baby peas, marinated green asparagus 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...

HONEY PARFAIT

with cashew nuts, light lavender yogurt and salted caramel

€17.00

A WALK THROUGH THE TSCHIFFLIK GARDENS...

DELICIOUS LITTLE APRICOT DELIGHTS

with Manjari chocolate and almonds

€19.00

FRUITY & FRESH (VEGAN)

BOURBON VANILLA CRÈME BRÛLÉE

with mango tempura, raspberry sorbet and chocolate crumble

€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.