

Appetizers

TIMELESS...

CARPACCIO OF FILET OF BLACK ANGUS BEEF IN A BALSAMIC MARINADE

With sautéed wild shrimp, arugula salad and tarragon-curry dip

€24.50

DIVE DEEP...

A TRIO OF TUNA WITH GRANNY SMITH APPLE

With daikon radish, wild-herb salad and wasabi

€22.00

ON WINGS...

TERRINE AND MOUSSE OF FOIE GRAS

With peppered rhubarb chutney, yogurt and butter brioche

€29.00

A BURST OF COLOR (VEGAN)

ESSLIBRIS SALAD BOWL

With colorful lettuces, chickpeas, hummus, green asparagus, papaya, crunchy buckwheat and mint dip

Appetizer

€16.00

Main course

€19.50

A COLORFUL BLEND

ESSLIBRIS SALAD BOWL WITH TUNA CEVICHE

With colorful lettuces, chickpeas, hummus, green asparagus, papaya, crunchy buckwheat and mint dip

Appetizer

€22.00

Main course

€35.00

FOOD FOR THE SOUL (VEGAN)

SEASONAL LETTUCE SALADS WITH BALSAMIC DRESSING

With radishes, cherry tomatoes, sunflower seeds and crisp bread chip

€11.00

Soups

WARMING YOU FROM WITHIN... (VEGAN)

SOUP FOAM OF KITCHEN HERBS

With cream-cheese watercress crostini

€13.00

NOURISHING YOUR SPIRIT

CREAM OF CARROT AND GINGER SOUP

With a crisp baked shrimp and yuzu sesame

€14.50

Intermezzos

BELLA ITALIA

CREAM CHEESE-PARMESAN RAVIOLI ON TRUFFLE CREAM SPINACH Appetizer €22.00
With shaved parmigiano reggiano and brown butter Main course €32.00

VEGAN DELIGHTS...

WILD-GARLIC GNOCCHI WITH GREEN ASPARAGUS
With sun-dried tomatoes and vegan parmesan €19.00

Main dishes

ALWAYS A FAVORITE...

FILET OF GILT-HEAD BREAM ON PAPRIKA-CHILI SPAGHETTINI
With garlic and herb oil €34.00

ALONG UNTRODDEN PATHS...

SOUS-VIDE BREAST OF DUCK IN A SPICE GLAZE
On sautéed apple bok choy, peanut polenta and balsamic au jus €38.00

A TWIST ON A CLASSIC...

FILET OF VEAL ROASTED IN AROMATICS ON SWISS CHARD
With mousseline of green peas with morels and madeira sauce €46.00

THE FINEST CATCH...

WILD-CAUGHT MONKFISH WITH RHUBARB-SZECHUAN RAGOUT
With gnocchi and sauternes-butter sauce €52.00

ON LAND AND SEA

SURF & TURF WITH BEEF FILET OF IRISH BLACK ANGUS
With grilled shrimp, sautéed snap peas with rosemary potatoes and pesto rosso €56.00

FROM THE GARDEN (VEGAN)

POTATO ROULADE WITH SAUTÉED KING-TRUMPET MUSHROOMS
With swiss chard, cashews and parsnips au jus €29.00

Desserts

A CLASSIC

"BABA AU RHUM" WITH EXOTIC-FRUIT RAGOUT

With passion fruit panna cotta and coconut parfait

€16.00

HEAVENLY INDULGENCE...

RHUBARB-VANILLA TUILE LASAGNA

With poppy-seed crème brûlée and cream-cheese ice cream

€16.00

A WALT TROUGH THE TSCHIFFLICK GARDENS...

Delicious little delights

Of Valrhona chocolate and banana

€18.00

SWEET DELIGHTS

SORBET OF THE SEASON (VEGAN)

With marinated strawberries, lime-basil coulis and crisp strudel dough

€16.00

Cheese

SAVOIR VIVRE

Four aged French raw-milk cheeses

With regional goat-milk cheese, fig mustard, homemade fruit-nut bread

€19.00

SELECTED PRODUCERS:

The beekeepers' society of the wild-rose garden, Zweibrücken | Hubert Statter farm, Wahlerhof, Zweibrücken | Bliessgau oil and mustard mill, Berghof, Homburg-Einöd | Martinhof goat dairy farm, St. Wendel | Freudenberger Hof, Zweibrücken | The wild fruit trees of the Fasanerie meadow, Zweibrücken | Valrhona chocolatiers, France | The herb garden of the Fasanerie, Zweibrücken | Kohler truffles, St. Ingbert | Hütcherhof, Maßweiler | Lakudia olive oil & olive products, Essingen | Wieberg spice producers, Freiclassing