

## Appetizers

### DIVE DEEP...

HOUSE-MARINATED YELLOWTAIL WITH TASMANIAN MOUNTAIN PEPPER  
with garden cucumbers, passion fruit, daikon radish and sesame

€24.00

### SUMMER DELIGHTS

SOUS-VIDE VEAL TAFELSPITZ FILET — SERVED COLD  
with chanterelles in herb vinaigrette and colorful summer salads

€20.00

### FROM THE MEADOWS

CARPACCIO OF FILET OF BLACK ANGUS BEEF IN A BALSAMIC MARINADE  
with arugula salad and shaved Belper Knolle raw-milk cheese

€24.00

### A COLORFUL BLEND

CREAMY BUFFALO BURRATA WITH COLORFUL TOMATOES,  
peach chutney, Lakudia olive oil, basil, aged balsamic and toasted focaccia

€19.00

### VEGGIE LOVE (VEGAN)

SPICY EGGPLANT TARTAR WITH FRESH FIGS,  
caramelized smoked almonds, vegan mint yogurt and wild herbs

€19.00

## Soups

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

ESSENCE OF VINE-RIPENED TOMATOES WITH BROCCOLI FALAFEL  
and lime mayo

€14.00

### NOURISHING YOUR SPIRIT

CREAM OF CAULIFLOWER SOUP WITH YUZU  
and pan-fried shrimp

€14.00

## Intermezzos

### A BURST OF COLOR (VEGAN)

TATAKI OF WATERMELON ON SESAME SPINACH  
with miso buckwheat and shiso leaves €23.00

### CLASSICALLY GOOD

SPAGHETTINI "CARBONARA"  
with guanciale, parsley and parmesan €26.00

## Main dishes

### ALWAYS A FAVORITE...

FILET OF BLACK ANGUS BEEF  
with cannellini-bean puree, truffles and sautéed lettuce hearts €54.00

### A TWIST ON A CLASSIC...

SADDLE OF VEAL WITH FRANKFURT GREEN SAUCE,  
carrots, pickled onions and Paris potato confit €44.00

### FROM NEARBY FORESTS

SADDLE OF VENISON FROM NEARBY FORESTS  
with purple sweet potatoes, chanterelles and passion fruit €49.00

### THE FINEST CATCH

FILET OF WHITING SAUTÉED IN CRUMBS OF LEMON BRIOCHE  
with zucchini, sunflower seeds, mint and Noilly Prat sauce €38.00

### FISHING FOR COMPLIMENTS

FILET OF PIKEPERCH  
with pearl barley, tarragon mustard and baked egg yolk €44.00

### FROM THE GARDEN (VEGAN)

A MEDLEY OF KOHLRABI AND HAZELNUT  
with dill €29.00

# Desserts

## OUR CLASSIC

SAVARIN WITH GRAND MARNIER

and summer fruits, vanilla cream and cassata ice-cream parfait

€17.00

## HEAVENLY INDULGENCE...

HONEY PARFAIT WITH CASHEWS

light lavender honey and salted caramel

€17.00

## A WALK TROUGH THE TSCHIFFLICK GARDENS...

A COMPOSITION OF PEACH AND ALMOND

and Bourbon vanilla

€20.00

## FRUITY & FRESH (VEGAN)

APRICOT-PISTACHIO CRUMBLE

with marinated raspberries, white Amatika chocolate mousse and sour-cherry sorbet

€17.00

# Cheese

## SAVOIR VIVRE

Four aged French raw-milk cheeses

with regional goat-milk cream cheese, fig mustard, and homemade fruit-nut bread

€21.00