

# Abendkarte

Dinner menu

## Vorspeisen

Starters

Hokkaidosuppe | gebeizter Zander | Birne 7.5  
Hokkaido soup | marinated zander | pear

Tartelette | Butternuss-Kürbis | Pfeffer-Hüttenkäse |  
Trauben | Leinsamen 9  
Tartlet | butternut pumpkin | pepper cottage cheese | grapes | linseed

Pastrami | Burrata | Zuckerschoten | Romanasalat |  
Rote Beete 13.5  
Pastrami | burrata | sugar snaps | lettuce | beetroot

## Hauptspeisen

Main courses

Hausgemachte Ravioli | Ziegenkäse |  
sonnengetrocknete Tomate | Wiesenkräutersalat 16.5  
Homemade ravioli | goat cheese | sun-dried tomato | wild herbs

Loup de mer | Buttermilch | Bonitoflocken |  
Sellerie | Kürbis | Kapern 25  
Sea bass | buttermilk | bonito flakes | celery | pumpkin | capers

Perlhuhn | Ahornsirup | Gerste | Cranberrys |  
Schwarzwurzel | Shiitake | Klöße 24.5  
Guinea fowl | maple syrup | barley | cranberries | black salsify | shiitake | potato dumplings

Entenbrust | konfierte Gans | Apfelchutney |  
Blaukraut | Kartoffelköße 26.5  
Duck breast | confied goose | apple chutney | red cabbage | potato dumplings

Rinderschulterfilet pochiert | Miso | Pastinake |  
Meerrettich | Rübe | Hasselback-Kartoffel 24.5  
Faux filet | miso | parsnip | horseradish | turnip | Hasselback potato

## Dessert

Rum-Rosineneis | Nusskuchen | Schokolade |  
Marzipan | Orange 10.5  
Rum raisin ice cream | nut cake | chocolate | | marzipan | orange