



Schneeweiß

Aperitif

Aimery Rosé Crémant
7,90

Pumpkin lemongrass soup
& shrimp
7,50

Tartlet with violet potato, savoy,
pommery mustard, black forest ham,
gorgonzola
9,00

Carpaccio of veal with mixed pickles,
manchego, fennel, cottage cheese & vanilla
13,50



Duck breast with goose confit,
apple chutney, red cabbage & potato dumplings
26,50

Mushroom ricotta ravioli
with wild herbs & pink pepper
14,00

Loup de mer with bloodsausage-risotto
topinambour, horseradish-foam
24,50

Filet of veal & shrimp
with mustard seeds, leek confit,
parsnip & celery
26,50



Coffee parfait with hazelnut cake
& chocolate chips
9,50

Wine

Sancerre – Lucien Crochet
0,75l – 45,00

Merlot – Schreckbichl
0,75l – 30,00

For a detailed list of potential additives and/or allergens please consult our
service staff. If you suffer under certain allergies/incompatibility please contact us.

We prepare your dishes, according to possibility, closely to your needs.