

Menu summer

1

Tomato soup with basil oil

Chicken breast roulade with chanterelles
on Parmesan risotto and summer vegetables

Tiramisu slice with strawberries
45.–

2

Lettuce with sprouts

Roast pork loin with balsamic sauce
on young rosemary potatoes and sautéed Ramati tomato

Chocolate mousse with marinated summer berries
49.–

3

Summer salad with sprouts and herb vinaigrette

Maize chicken breast with Pommery mustard sabayon,
served on fried potatoes and seasonal vegetables

Curd cream with apricots and pistachio brittle
52.–

4

Tomato salad with buffalo mozzarella

Veal flank with Pommery mustard sauce
on taglierini and summer vegetables

Summer fruits with raspberry sorbet and almond crumble

58.–

5

Green summer lettuce with feta crostino

Pork filet with pesto sauce,
potato gratin and ratatouille

Cream cake with peach ragout

62.–

6

Spinach soup with wild garlic

Veal escalope with mushroom sauce, pappardelle and broccoli

Apricot tartelette with almond brittle ice cream

65.–

7

Melon with raw ham

Broccoli soup with pine nuts

Roast beef with sauce béarnaise, potato gratin and vegetables

Cream cake with cherry ragout

75.–

8

Shrimps cocktail in crispy salad with herb olive oil

Consommé with Sherry and puff pastry crispies

Lamb loin filet with pesto sauce,
spinach gnocchi and sautéed Ramati tomatoes

Strawberry parfait with hazelnut roulade

85.–

9

Summer salad with Scottish smoked salmon
and mustard sour cream

Ratatouille soup with herb croutons

Pink roasted Challans duck breast
with coriander sauce and Basmati rice vegetable sauté

Berry tartelette with Guanaja chocolate sorbet

89.–

10

Fennel mousse with dill jelly
and Scottish smoked salmon

Tomato soup with basil foam

Whole-roasted veal filet with Cabernet sauce,
small thyme potatoes and young vegetables

Dessert plate Sternen

96.–

11

Vitello tonnato with crispy salad

Riesling soup with crispy organic bacon from Wangen

Whole-roasted beef filet with Pommery mustard sabayon,
butter potatoes and seasonal vegetables

Melba reloaded

98.–

12

Salad with cherry tomatoes and basil olive oil

Loto risotto with zander saltimbocca and beans

Veal steak with saffron sauce,
tagliolini and seasonal vegetables

Matured cheese from the region

Strawberry mascarpone cream with refreshing Caipirinha sorbet

108.–

13

Char tatar and avocado
with coriander oil and crispy salad

Two-coloured tomato soup

Duo from veal filet and veal shank
potato mousseline and courgette-

Fresh and matured cheese from the region

Chocolate blondie with strawberry basil rice

115.–

14

Home-smoked monkfish filet with dill sour cream
and ratatouille salad

Consommé with vegetable ravioli

Taglierini with crayfish basil sauce

Pata negra filet with apricot chutney
on Venere rice and coloured beans

Fresh and matured cheese from the region

Cherry dream with pistachio

125.–

15

Faux kohlrabi lobster ravioli with lemon vinaigrette
with sea bean salad

Pea soup with Serrano raw ham

Brasato ravioli with sage

Summer venison entrecote with elderberry sauce,
roasted pine gnocchi and young spinach

Fresh and matured cheese from the region

Berry muffin with Abricotine sabayon and apricot thyme ice cream

129.–