

Aperitifs:

		€
Kir-Royal with sparkling wine	0,1l	9,00
Bellini white peach puree with sparkling wine s	0,1l	7,20
Schlumberger on Ice Rosé / fine-tart	0,1l	8,50
2021 Riesling-sparkling wine / brut s Störrlein & Krenig / Randersacker / Franconia	0,1l	7,80
Secco / sparkling wine brut s	0,1l	5,40
Hugo s,15	0,2l	8,50
Aperol Spritz s,15	0,2l	8,50
Sarti Spritz s,15	0,2l	8,50
Limoncello Spritz s,15	0,2l	8,50
Lillet - Wild Berry	0,2l	8,50
<u>Non alcoholic</u>		
Cucumber-Basil-Long s	0,3l	7,50
Hugo	0,2l	8,50
Cranberry-Spritz	0,2l	8,50
Bellini PIER G	0,1l	7,20
Grape-Secco	0,1l	5,40

Vegetarian Menu

Buffalo Burrata

Mixed tomatoes / basil / olive oil / frisée salad

Ciabatta chip

Wild garlic soup

Brioche croutons / roasted pine kernels

Wild garlic risotto

King oyster mushrooms / green asparagus

hazelnut crumble / baby leaf salad

Variation of rhubarb

Sorbet / stew / gel / creme fraiche

meringue / almond crumble

4-Course Menu 58,90€

3-Course Menu without soup / with appetizer 48,90€

Wine recommendation

2024 Silvaner / dry

Julius Spital / Würzburg / Franken

2023 Riesling / dry

Galweiler / St. Katharinen / Nahe

2015 Sonnenstuhl

Riesling / Auslese

Störrlein & Krenig / Randersacker / Franken

Evergreen Menu

Herb salad with signature dressing
Kernel-mix / tomatoes / croutons

Filet of salmon trout
Potato cream / cucumber / tomato / radish

2 small desserts
in a glass

3-Course Menu

42,80 €

Wine recommendation

2024 Silvaner / dry
Juliuspital / Würzburg / Franken

2021 Chardonnay Bushvine / dry
Carsten Migliarina / Stellenbosch / South Africa

2015 Sonnenstuhl
Riesling / Auslese
Störlein & Krenig / Randersacker / Franken
0,05 l

Gourmet Menu

Ceviche of PreRigor salmon
Avocado / sesame cracker / creme fraiche
teriyaki gel / yuzu caviar

Wild garlic soup
Brioche croutons / roasted pine kernels

Veal loin steak medium
Glaced green asparagus / polenta / celery cream
tomato jus

Variation of rhubarb
Sorbet / stew / gel / creme fraiche / meringue
almond crumble

4-Course Menu 72,60 €

3-Course Menu without Soup / with Appetizer 62,20 €

Wine recommendation

2023 Fine / semi-dry
Gut Hermannsberg / Niederhausen / Nahe

2023 Just Fucking Good Wine / dry
Tempranillo & Marselan
Bodega Neleman / Valencia / Spain

2015 Sonnenstuhl
Riesling / Auslese
Stärrlein & Krenig / Randersacker / Franken
0,05 l

Appetizers:

Herb salad with signature dressing 5 Cherry tomatoes / croutons / kernel mix 2	9.50
Three types of homemade butter wild garlic 2, bell pepper 2, salted butter 2 Fresh baguette 1,2,3 / cold pressed olive oil	10.50
Buffalo Burrata Mixed tomatoes / olive oil / basil / frisée salad / Ciabatta chip	17.90
Ceviche of PreRigor salmon Avocado / sesame cracker 1 / creme fraiche 2 / teriyaki gel / yuzu caviar	18.50
Wild garlic soup 2 Brioche croutons 1,2,3 / roasted pine kernels	12.80
Lobster soup 2,5 Puff pastry / vongole clams	14.50

Main courses:

Rump steak from Angus beef	250 grams	38,40
Mushroom ragout / potato-truffle gratin 2.3 / pearl onion jus 5.8		
Special cuts of Wagyu-beef		Market price
Veal loin steak medium		36,50
Glaced green asparagus 2 / polenta 1.2 / celery cream 2 / tomato jus 2.5.8		
Corn fed chicken breast		34,50
Mediterranean vegetables / gnocchi in wild garlic butter 1.2 / thyme jus 5.8		
Filet of salmon trout 1		32,80
Potato cream 2 / cucumber / tomato / radish / saffron foam 2 / dill oil		
Filet of pikeperch panfried 1		31,50
Confied leek 2 / braised savoy cabbage 2 / potato chip / tomato gnocchi 1.2.3		
Wild garlic risotto 2		24,50
King oyster mushrooms / green asparagus / hazelnut crumble / baby leaf salad 5		

Desserts:		€
Chocolate tartelette		12,90
	Salted caramel 2 / chocolate cream 2 / passionfruit / apple / tonka bean gelato 2	
Variation of rhubarb		13,50
	Sorbet / stew / gel / creme fraiche 2 / baiser 3 / almond crumble	
Cheese selection		14,50
	Fig mustard 4 / fruit bread 1 / walnut / apple gel	
Dessert in a glass 1,2,3,5	* Chocolate-mousse	per glass 3,80
	* Panna Cotta	
	* White chocolate-mousse	
	* Crème brûlée	
Coffee-Set		11,50
	Espresso / crème brûlée 2,3 / brandy 2cl	

Ice cream:	€
Sorbet-Variation	9,50
Yoghurt espuma 2,3 / chocolate crumble 1,2 / vanilla cracker 1,2,3	
Mixed gelato 2,3	7,50
3 scoops of gelato / whipped cream 2 / cracker 1,2,3	
1 Scoop of gelato	1,90
of your choice	
Affogato al caffè	6,50
Espresso / pistacchio foam 2 / vanilla gelato 2	
Sorbet bomb	8,50
Passionfruit sorbet / stewed rhubarb / chocolate-chili foam	

Gelato:

Vanilla 2,3 / chocolate 2,3
tonka bean 2,3

Sorbets:

blood orange / mango
passionfruit / raspberry

- 1) Gluten
- 2) Laktose
- 3) Eier
- 4) Senf
- 5) Schwefeldioxid & Sulfit
- 6) Sesam
- 7) Schalenfrüchte
- 8) Sellerie
- 9) Erdnüssen
- 10) Sojabohnen
- 11) Weichtiere
- 12) Lupinen
- 13) Krebstiere
- 14) Fische
- 15) Farbstoffe
- 16) Konservierungsstoffe
- 17) Antioxidationsmittel
- 18) Geschmacksverstärker
- 19) Eisensalze
- 20) Süßstoffe
- 21) Phosphate
- 22) Koffein
- 23) Chinin
- 24) Taurin

Die Agenda zu allen Zusatzstoffen und Allergenen in unseren Getränken und Speisen finden Sie auf der letzten Seite der Speisekarte.

Alle Preise verstehen sich
inklusive MwSt.