



# À la carte

## STARTERS

80 g	<b>Char</b> Poached and marinated fillet / peas / kohlrabi / caviar / radish / black rice chips <sup>4</sup>	13,50 €
100 g	<b>Tartare *</b> Smoked beef tenderloin / mustard / egg yolk cream / chive mayonnaise / toast <sup>1,3,7,10</sup>	16,50 €
100 g	<b>Foie Gras</b> Grilled duck liver / apricot / red currant / grape and champagne foam / pistachios / brioche <sup>1,3,7,8</sup>	16,90 €
100 g	<b>Carrot</b> Carrot variation / carrot terrine / lemon / quinoa <sup>3</sup>	11,90 €

## SOUPS

0,33 l	<b>Veluté</b> Kohlrabi cream / smoked crème fraîche / hazelnuts / apple <sup>7,8</sup>	6,50 €
0,33 l	<b>Chicken Broth</b> Vegetables / meat / noodles / lovage <sup>1,3,9</sup>	4,50 €

## MAIN COURSES

100g/250g	<b>Roastbeef</b> Mixed leaf salad / lamb's lettuce / carrot / honey-mustard dressing / spelt / beef striploin <sup>1,10</sup>  Vegetarian version with Halloumi cheese <sup>1,3,7,10</sup>	14,50 €
300 g	<b>Ravioli</b> Homemade ravioli / ricotta / baby spinach / lemon velouté / dried cherry tomato / pine nuts / herb oil <sup>1,3,7,8</sup>	16,90 €

<b>160 g</b>	<b>Fresh Fish (based on today's selection)</b> Fish fillet / broccoli purée / baby broccoli / white wine and dill sauce / confit potatoes <sup>4,7</sup>	<b>25,90 €</b>
<b>160 g</b>	<b>Chicken</b> Sous-vide chicken / parsley / vanilla / butter jus / hazelnuts / apricot gel / little gem <sup>7,8</sup>	<b>16,90 €</b>
<b>160 g</b>	<b>Rabbit</b> Fried rabbit croquettes / peas / apple / wine sauce / potato strudel <sup>1,3,7</sup>	<b>16,90 €</b>
<b>180 g</b>	<b>Veal cheeks</b> Braised veal cheeks / baby vegetables / red wine sauce / pearl onions / mashed potatoes <sup>7</sup>	<b>28,90 €</b>
<b>180 g</b>	<b>Lamb</b> Lamb rack / celeriac / dehydrated bryndza sheep's cheese / apple / thyme sauce <sup>7,9</sup>	<b>28,90 €</b>
<b>250 g</b>	<b>Steak</b> Beef tenderloin / shallot / mustard / brandy sauce / homemade fries <sup>7,10</sup>	<b>38,90 €</b>

## DESSERTS

<b>130 g</b>	<b>Chocolate</b> Chocolate ganache / rhubarb / hazelnuts <sup>1,3,7,8</sup>	<b>9,90 €</b>
<b>130 g</b>	<b>Crème Brûlée</b> Vanilla brûlée / passion fruit / Malibu / buckwheat <sup>3,7</sup>	<b>9,90 €</b>
<b>100 g</b>	<b>Cheeses</b> Selection of local and international cheeses / nuts / apricot <sup>7,8</sup>	<b>12,50 €</b>
<b>100 g</b>	<b>Sorbet</b> Selection of homemade sorbets and ice creams / berries / nut crumble <sup>1,3,7,8</sup>	<b>3,50 €</b>

\* This dish is prepared from raw, unprocessed ingredients. Consumption is at customer's own risk. Dish is not suitable for pregnant women, children, elderly persons or persons with weakened immune systems.

We would be grateful if you could inform us in advance of any allergies or specific dietary requirements. Dish weights are indicated in raw state.

The À la carte menu created by the Executive Chef Daniel Marek.

Allergens:

1. Gluten-containing cereals (barley, wheat, oats) and products thereof. 2. Crustaceans and products thereof. 3. Eggs and products thereof. 4. Fish and products thereof. 5. Peanuts and products thereof. 6. Soybeans and products thereof. 7. Milk and dairy products (including lactose). 8. Nuts and products thereof. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>. 13. Lupin. 14. Molluscs.