



JANUARY 23-27, 2018

GRUSS AUS DER KÜCHE

changes daily

-

RADISCHEN & ZITRUS

radish, grapefruit, cress, red onion, tangerine-marjoram vinaigrette, goat milk gouda *

LACHS

beet & peppercorn-cured salmon, fennel ravigote, orange

BROTZEIT

short rib-bacon marmalade, mustard, bauernbrot

or

shiitake-cashew pâté, riesling gelée, rustic house *

-

PILZGULASCH

mushroom goulash, tomato-smoked paprika broth, chickpea cake, quinoa-herb gremolata ^{VG}

BRATHÄHNCHEN

roasted chicken thighs, wilted cress & roasted carrot salad, dill cashews, beer vinaigrette

MARKTFISCH

speck-brussels sprout hash, saffron bisque butter, poached leeks

-

FLOURLESS CHOCOLATE TORTE *

cappuccino cream, chocolate coulis

PASSIONFRUIT & TANGERINE TART

meringue, berry coulis

VANILLA CHIFFON CAKE

tart cherry compote, kirsch crème

* this dish can be made vegan upon request
no substitutions please