

# À LA CARTE

## VORSPEISEN - STARTERS

**Tatar** <sup>1,2,9,13</sup> Kalb | Bistro style | Rind | A la Paris  
**Tatar** <sup>1,2,9,13</sup> Veal | Bistro style | Beef | A la Paris  
19€

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**Ziegenkäse** <sup>1,2,4,6</sup> Mousse | Birne | Safran | Gelbe Beete | Russisches Brot  
**Goat cheese** <sup>1,2,4,6</sup> Mousse | Pear | Saffron | Yellow beds | Russian bread  
19€

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**Rotgarnele** <sup>1,10</sup> Hummer | Panna cotta | Apfel | Estragon | Passe Pierre  
**Red prawn** <sup>1,10</sup> Lobster | Panna cotta | Apple | Tarragon | Passe Pierre  
19€

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**Geräucherte Entenbrust** <sup>1,6,11</sup> Tranchen | Blumenkohl | Pilze | Miso | Cider  
**Smoked duck breast** <sup>1,6,11</sup> Tranches | Cauliflower | Mushrooms | Miso | Cider  
18€

## SUPPEN - SOUPS

**Wildconsommé** <sup>4</sup> Wildschwein | Stachelbeere | Dim sum  
**Consommé** <sup>4</sup> Wild boar | Gooseberries | Dim sum  
16€

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**Kürbissuppe** <sup>1,5</sup> Kokosgel | eingelegter Kürbis  
**Pumpkin soup** <sup>1,5</sup> Coconutgel | pickled pumpkin  
16€

## ZWISCHENGANG - INTERMEDIATE COURSES

**Risotto** <sup>1,5</sup> Blaubeere | Roquefort | Walnuss  
**Risotto** <sup>1,5</sup> Blueberries | Roquefort | Walnut  
19€

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**Doppel Raviolo** <sup>1,2,4,5</sup> Hirsch | Kürbis | Pecannuss  
**Twin Raviolo** <sup>1,2,4,5</sup> Deer | Pumpkin | Pecan nut  
24€

## HAUPTGÄNGE - MAIN COURSES

**Stubenküken** <sup>1,2,3,4,5,6,7</sup> Keule & Brust | Pilze | Kartoffel | Lavendel  
**Poussin** <sup>1,2,3,4,5,6,7</sup> Leg & Breast | Mushrooms | Potato | Lavender  
26€

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**Rinderfilet Rossini** <sup>1,2,4,6,7</sup> Brioche | Foie gras | Räucherapfel  
**Beef fillet Rossini** <sup>1,2,4,6,7</sup> Brioche | Foie gras | Smoked apple  
43€

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**Barbarie Ente** <sup>4,6,11,13</sup> Pflaume | Shiso | Pastinake  
**Barbarie duck** <sup>4,6,11,13</sup> Plums | Shiso | Parsnip  
28€

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**Takoyaki** <sup>2,4,8,11,12</sup> Pulpo | Rettich | Bonito | Kimchi  
**Takoyaki** <sup>2,4,8,11,12</sup> Pulpo | Radish | Bonito | Kimchi  
35€

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**Bouillabaisse** <sup>1,6,8,10,12</sup> Steinbutt | Garnele | Jakobsmuschel | Sauce Rouille  
**Bouillabaisse** <sup>1,6,8,10,12</sup> Turbot | Shrimp | Scallop | Sauce Rouille  
24€

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**Paella** <sup>1,3,6,7,8,10,12</sup> Miesmuschel | Steinbutt | Weinblatt | Erbse  
**Paella** <sup>1,3,6,7,8,10,12</sup> Mussels | Turbot | Vine leaf | Peas  
31€

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**Sellerie „Schnitzel“** <sup>1,2,6,7</sup> Geschmort | Olive | Wildkräuter | Pilze  
**Celery „Schnitzel“** <sup>1,2,6,7</sup> Braised | Olive | Wild herbs | Mushrooms  
25€

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## DESSERT

**Steinpilz im Wald** <sup>1,2,4,5</sup> Fichte | Walnuss | Schokolade | Bergamotte  
**Porcini of the forest** <sup>1,2,4,5</sup> Spruce | Walnut | Chocolate | Bergamot  
18€

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**Acai** <sup>1,2,4</sup> Kondensmilch | Schokolade | Brombeere  
**Acai** <sup>1,2,4</sup> Condensed milk | Chocolate | Blackberry  
17€

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**Cheesecake** <sup>1,2,4</sup> Maracuja | Limette | Ananas | Zuckerwatte  
**Cheesecake** <sup>1,2,4</sup> Passion fruit | Lime | Pineapple | Spun sugar  
17€

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**Kuchen** <sup>1,2,4,5,6</sup> Wechselndes Tagesangebot  
**Cake** <sup>1,2,4,5,6</sup> Changing daily offer  
6,50€

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**Käse & Früchtebrot** <sup>1,2,9</sup>  
**Cheese & fruit bread** <sup>1,2,9</sup>  
15€

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**Frozen Joghurt** <sup>1</sup>  
15€