



VALENTINS MENU 14.02.2025

Ziegenkäse Bon Bon | Karottencreme
 Hot Honey | Pinienkerne
Goat Cheese Bon Bon | Carrot Cream | Hot Honey | Pine Nuts
 16,50€

Knusprige Jakobsmuschel | Crunchy Scallop
 Topinambur | Grapefruit | Macadamia
Jerusalem Artichoke | Grapefruit | Macadamia
 21€

Kalbsfilet | Veal Tenderloin
 Karammelisiertes Schalotten- Püree | Zuckerschoten | Kräutersaitling
Caramelized Shallot Mash | Sugar Snap Peas | King Oyster Mushroom
 34€

Halber Hummer (ausgelöst) | Half Lobster (clean)
 Quinoa- Frühlach Kroketten | Vanille- Tomaten | Kokos- Limetten- Chili Sauce
Quinoa- Springonion Croquettes | Vanilla Tomatoes | Coconut- Lime- Chili Saucel
 34€

Gerösteter Blumenkohl | Roasted Coliflower
 Romesco Sauce | Kalamata Oliven | Knusprige Kartoffel
Romesco Sauce | Kalamata Olives 1 crunchy Portatoes
 21€

Erdbeer | Strawberry
 Vanille- Rosen Mousse | Weisse Schokoladen Ganache | Zitrus Crumble
Vanilla- Rosewater Mousse | White Chocolate Ganache | Citric Crumble
 12€

Wahlweise als 3-Gang-Menü für 58,- € pro Person | Optional as a 3-course menu for €58 per person