

2

starter

QUAIL BREAST

soy sauce | turnip cabbage | kumquat ⁸

10,50

CALF LIVER MOUSSE

tramezzini | celery | apple | walnut ^{3, 6, 7, 8, 13, 16}

9,50

GARLIC SOUP

crayfish ^{8, 9, 13}

7,90

HOMEMADE BREAD

various dips & oil ^{6, 7, 8, 16}

5,50

recommended drinks

BELSAZAR RIESLING

0,1 l
fruity limited wine aperitif, made in blackforest

4,20

GRÖHL WEISSBURGUNDER

0,2 l
QW | dry | Rheinhessen

6,50

MÜLLER'S STARTER

0,2 l
Tanqueray Gin | prosecco | currant juice | lime

6,90

MÜLLER DRY GIN & TONIC

0,25 l
Müller Dry Gin | Thomas Henry Tonic Water |
lemon slice

7,90

main courses

VEGETABLE FRICASSEE

backed potato | morel sauce ^{7, 8, 13, 16}

14,90

MAULTASCHEN

braised parsnips | mushrooms | carrot ^{6, 7, 8, 13}

14,50

PULPO

fennel risotto | beet | saffron ^{8, 13}

27,50

COD

cauliflowe | tomato | edamame | blood orange
ketchup ^{8, 13}

24,50

CALF FILET

white bean thyme cream | smoked
sweet pepper ^{8, 9, 13}

26,50

BEEF TONGUE

rutabaga | wild broccoli ^{8, 9, 13, 16}

16,50

BRAISED BEEF CHEEKS

manchego sesame brioche | braised carrot ^{6, 7, 8, 9, 13}

19,00

dessert

NOUGAT MOUSSE

pistachio cream | mandarin sorbet ^{6, 7, 8}

8,50

GUGELHUPF

white chocolate | cranberry |
blueberry ragout ^{6, 7, 8}

7,50

All prices are quoted in euro inclusive of value added tax (vat).