

## APPETIZERS

Asparagus Foam Soup with Champagne  
and Serrano ham 9

Marinated Wild Shrimp 16  
coconut : pumpkin : asian flavours

Char „California“ 17  
young beet : lamb's lettuce : asparagus

Gateau of Black Angus Beef 18  
aniseed mushrooms : dill : kohlrabi

## FISH

Müritz Pikeperch 29  
citrus Beurre Blanc : asparagus „green & white“ : confit potato

Monkfish 32  
stewed cucumber : beans cassoulet : garden herbs „Dashi“

Red Shrimp 37  
red shrimp „carpaccio“ with tomato, avocado & almonds  
roasted red shrimp, broth and baked praline

## MEAT

Black Feathered Chicken 27  
truffle jus : celery : colourful chard

Saltwiesen Lamb 29  
truffle jus : wild broccoli : parsley milk gnocchi

Beef Tenderloin 35  
two sauces : grilled vegetables : potatoes

or as 84  
Chateaubriand for two (450g)

## DESSERT

Crème brûlée 13  
raspberry : tonka bean : pistachio

Carrot 13  
yoghurt : lime : oriental spices

Seasonal Raw Milk Cheese 16  
with fig mustard

*...we recommend*

Homemade Petits Fours 8

Origin  
Char, Pikeperch: Germany / Monkfish : Norway /  
Black Feathered Chicken : France / Beef : Australia / Lamb : New Zealand  
Red Shrimp : Mediterranean

price € incl. tax