STARTER

	EURO
TARTE TATIN of Porcini Mushrooms, Goat Cheese, Almonds	18
JELLIED PORK KNUCKLE Potato Salad, Dijon Mustard	16
SIMMENTAL BEEF CARPACCIO Pear Onion Relish, Parmesan	22
Optional with Sliced Fresh Truffle	34
WILD SALMON Stained in Beet Root, Cucumber-Gin-Sorbet	24
GRILLED PULPO Gremolata, Artichoke Cream Cheese	24

SOUPS

	EURO
RIESLING SOUP with Croûtons	12
LOBSTER BISQUE Vanilla, Seafood Ravioli	18

ENTREMETS

TAGLIATELLE with Sliced Fresh Truffle	28
FRIED GOOSE LIVER Brioche, Grape Ragout	34

SORBET

WILLIAMS PEAR SORBET	6
PLUM SORBET	6

SCHWARZENSTEIN CLASSICS

	EURO
TENDER BRAISED BEEF ROULADE Red Cabbage, Parsley Potatoes	29
TENDER BRAISED SAUERBRATEN Red Cabbage, Potato Dumplings	29
WIENER SCHNITZEL Fried Potatoes, Cucumber Salad	35
BOEUF BOURGIGNON Fried Onion Potato Puree, Bacon	28

OUR SOMMELIER'S WINE RECOMMENDATION

Gelblack Riesling trocken	0,1 l	7
Weingut Schloss Johannisberg	0,2 l	14

MAINS

	EURO
SIMMENTAL BEEF FILET Shallot Jus, Potatoes Boulangère, Onion Confit	58
QUAIL ROULADE Pistacchios, Pumpkin Puree	34
FRIED SEA BASS Fennel, Mashed Potatoes, Confit Garlic	38
LOBSTER POT-AU-FEU Potatoes, Celery, Fennel	49

COVER PRICE for Bread, Baguette and Butter will be served without order	per person	3

MENU

	EURO
WILD SALMON Stained in Beet Root, Cucumber-Gin-Sorbet	
RIESLING SOUP with Croûtons	
BOEUF BOURGIGNON Fried Onion Potato Puree, Bacon	
CHOCOLATE CAKE Stewed Plums, Sour Cream Ice Cream	
3-Course-Menu without Soup	68
4-Course-Menu	79

DESSERT & CHEESE

PEAR HELENE Vanilla, Chocolate	18
CHOCOLATE CAKE Stewed Plums, Sour Cream Ice Cream	18
SELECTION OF FRENCH CHEESE	24

VEGETARIAN MENU

	EURO
TARTE TATIN of Porcini Mushrooms, Goat Cheese, Almonds	
RIESLING SOUP with Croûtons	
TAGLIATELLE with Sliced Fresh Truffle	
PEAR HELENE Vanilla, Chocolate	
3-Course-Menu without Soup	64
4-Course-Menu	75

RED WINE RECOMMENDATION

Pinot Noir trocken	0,1 l	8,50
Weingut Chat Sauvage	0,2 l	17