

STARTER		EURO	ENTREMETS		EURO
CURED SALMON Celeriac and Apple Broth Cucumber Salmon Roe Radish		28	PAN-SEARED FOIE GRAS Grape Ragout Brittle Brioche		34
BEEF TARTARE Brioche Confit Egg Yolk Mustard Mayonnaise Parmesan Crisp		26	TAGLIATELLE Fresh Truffles		Entrement 28 Main 38
CARAMELISED BABY CARROTS Ricotta Olive Oil and Rosemary Ice Cream Pickled Shallots		24			
SCALLOPS Salsify Purée Spinach Cream Beurre Blanc		28			
WILD HERB SALAD Balsamic Vinaigrette Mushrooms Caramelised Pecans		20			
SOUPS			ICE CREAM AND SORBETS		
PUMPKIN SOUP Prawn Thyme Foam Pumpkin Seeds		18	VANILLA ICE CREAM		6
PORCINI SOUP Crème Fraîche Brown Butter Foam		18	MISO AND BANANA SORBET		6
			LEMON SORBET		6

SCHWARZENSTEIN CLASSICS		EURO	MAINS		EURO
TENDER BRAISED BEEF ROULADE Red Cabbage Parsley Potatoes		38	RACK OF LAMB Sweetheart Cabbage Roll Kimchi Parsnip Purée Jus		52
SAUERBRATEN Red Cabbage Potato Dumplings		38	SADDLE OF VENISON Beetroot and Blackberry Purée Trevisano Hasselback Potato Jus		60
WIENER SCHNITZEL FRESHLY CUT FROM THE VEAL BACK Potato Cucumber Salad Cranberries		42	BEEF TENDERLOIN Creamy Onion Mashed Potato Baby Carrots Jus		58
BOEUF BOURGUIGNON Fried Onion Potato Purée Bacon		38	BLACK COD Miso Lacquer Fried Rice Sweet Potato Beurre Blanc Bimi King Oyster Mushrooms		39
			TURBOT Truffle and Mushroom Sauce Fondant potato Crispy Leek Edamame		58
			PORCINI AND CHESTNUT RAVIOLI Butter Foam Hazelnuts Porcini Sauce		34
			VEAL SHANK RAVIOLI Sage Butter Foam		42
COVER PRICE		per person 4	CHATEAUBRIAND FOR TWO PERSONS		per person 64
for Bread and Butter		will be served without order	Sauce Béarnaise French Fries Ceasar Salad		

CHEF'S MENU		EURO	CHEF'S VEGETARIAN MENU		EURO
CURED SALMON Celeriac and Apple Broth Cucumber Salmon Roe Radish			CARAMELISED BABY CARROTS' Ricotta Olive Oil and Rosemary Ice Cream Pickled Shallots		
PORCINI SOUP Crème Fraîche Brown Butter Foam			PUMPKIN SOUP Thyme Foam Pumpkin Seeds		
BOEUF BOURGUIGNON Fried Onion Potato Purée Bacon – OR –			PORCINI AND CHESTNUT RAVIOLI Butter Foam Hazelnuts Porcini Sauce		
BLACK COD Miso Lacquer Fried Rice Sweet Potato Beurre Blanc Bimi King Oyster Mushrooms			CHOCOLATE SPHERE White Chocolate Chantilly Caramelised Apple Crème Anglaise		
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3-Course-Menu without Soup		80	3-Course-Menu without Soup		74
4-Course-Menu		98	4-Course-Menu		88
CHEESE			DESSERT		
FRENCH CHEESE SELECTION ANTONY		3 pieces 18	CHOCOLATE SPHERE		20
Alsace France		5 pieces 28	White Chocolate Chantilly Caramelised Apple Crème Anglaise		
			LEMON MOJITO		18