STARTER

EURO

CURED SALMON | Celery-Apple Broth
Cucumber | Salmon Caviar | Radish — 28

BEEF TARTARE | Brioche | Confit Egg Yolk
Mustard Mayonnaise | Parmesan Crisp — 26

CARAMELISED BABY CARROTS
Ricotta | Olive Oil and Rosemary Ice Cream | Pickled Shallots — 24

SCALLOPS | Black Salsify Purée | Creamed Spinach
Beurre Blanc with Salicornia — 28

WILD HERB SALAD | Balsamic Vinaigrette | Mushrooms
Caramelised Pecans — 20

SOUPS

PUMPKIN SOUP | Shrimp | Thyme Foam | Pumpkin Seeds — 18

LOBSTER BISQUE | Fish | Shrimp | Saffron — 26

ENTREMETS

EURO

PAN-SEARED GOOSE LIVER — 34
Grape Ragout | Croquant | Brioche

TAGLIATELLE — Entrement 28 / Main 38
Fresh Truffles

ICE CREAM AND SORBETS

VANILLA ICE CREAM — 6

MISO AND BANANA SORBET — 6

LEMON SORBET — 6

SCHWARZENSTEIN CLASSICS

EURO

TENDER BRAISED BEEF ROULADE — 38
Red Cabbage | Parsley Potatoes

SAUERBRATEN | Red Cabbage | Potato Dumplings — 38

WIENER SCHNITZEL — 42
FRESHLY CUT FROM THE VEAL BACK
Potato Cucumber Salad | Cranberries

BOEUF BOURGUIGNON — 38
Fried Onion Potato Purée | Bacon

COVER PRICE — per person 4
for Bread and Butter — will be served without order

MAINS

EURO

SADDLE OF VENISON | Beetroot and Blackberry Purée — 60
Trevisano | Hasselback Potatoes | Gravy | Cauliflower Cream

BEEF FILLET | Creamy Onions | Mashed Potatoes — 54
Baby Carrots | Gravy | Pearl Onions

BLACK COD | Miso Lac | Fried Rice — 39
Sweet Potato Beurre Blanc | Bimi | King Oyster Mushrooms

TURBOT | Noilly Prat Shallot Sauce | Gnocchi — 48
Salmon Caviar | Baby Spinach

PORCINI AND CHESTNUT RAVIOLI — 34
Butter Foam | Hazelnuts | Porcini Sauce

VEAL SHANK RAVIOLI | Sage | Butter Foam — 42

CHATEAUBRIAND FOR TWO PERSONS — per person 64
Sauce Béarnaise I French Fries I Ceasar Salad

CHEF'S MENU

EURO

CURED SALMON | Celeriac and Apple Broth | Cucumber | Salmon Roe | Radish

LOBSTER BISQUE | Fish | Shrimp | Saffron

BOEUF BOURGUIGNON I Fried Onion Potato Purée I Bacon
– OR –
BLACK COD | Miso Lacquer | Fried Rice
Sweet Potato Beurre Blanc | Bimi | King Oyster Mushrooms

CHOCOLATE SPHERE
White Chocolate Chantilly | Caramelised Apple | Crème Anglaise

3-Course-Menu without Soup — 80
4-Course-Menu — 106

CHEESE

FRENCH CHEESE SELECTION I ANTONY — 3 pieces 18 / 5 pieces 28
Alsace I France

CHEF'S VEGETARIAN MENU

EURO

CARAMELISED BABY CARROTS
Ricotta | Olive Oil and Rosemary Ice Cream | Pickled Shallots

PUMPKIN SOUP | Thyme Foam | Pumpkin Seeds

PORCINI AND CHESTNUT RAVIOLI | Butter Foam | Hazelnuts | Porcini Sauce

CHOCOLATE SPHERE
White Chocolate Chantilly | Caramelised Apple | Crème Anglaise

3-Course-Menu without Soup — 74
4-Course-Menu — 88

DESSERT

CHOCOLATE SPHERE — 20
White Chocolate Chantilly | Caramelised Apple | Crème Anglaise

APPLE STRUDEL | Vanilla Ice Cream | Vanilla Cream | Berries — 18