

Aperitif

Glass of champagne (0,1l) Taittinger brut	9.5
Winter Sprizz Belsazar wermouth red, prosecco, orange	8.5
Seelbach Champagne, Bourbon, Cointreau, bitter	18.5

Starters

Chestnut soup Caramelized almonds	9
Game Consommé Port wine ravioli, sautéed vegetables	12.5



Endive salad Goat cheese, beetroot, orange, caramelized walnuts	9.5
Stuffed artichoke heart Wild herbs salad, pepper foam	11.5
Vitello Tucholsky's style Boiled calf fillet & tongue, baked sweetbread, tuna cream	14
Salmon Sashimi Soy nut butter	14
Scallops Fennel, Pistou stock	12

Main Courses

Rose duck breast Apple potato au gratin, sweetheart cabbage, parsnip	21
Back of young venison (poached with Hollander syrup) Brussels sprouts, celery, apple rosemary puree	26
Game stew Pan-fried mushrooms, sliced bread dumplings	19.5
Steak Frites (Black Angus) Entrecôte 280 gr	29
Fillet of beef 200 gr Fries, sauce béarnaise	35



Pikeperch fillet Lentils, cauliflower puree, bacon foam	19
White halibut Black salsify, vanilla, port risotto	27



Red cabbage package Pearl barley, smoked tofu, Port wine shallots	16
Truffled Linguine Parmesan cheese sauce	16
Poached bio egg Humus, baby spinach	14

Classics

Beef tatar (Black Angus) Egg yolk, baby pickles, shallots, mustard, capers, anchovy fillets	small /big	15 / 25
Calf's liver Berlin style apples, onions, mashed potatoes		19
Wiener Schnitzel (breadcrumbed veal cutlet) Potato-cucumber salad, cranberries		23
Beef roulade Apple red cabbage, parsley potatoes		18.5

Wine recommendation

2013 Kumarod Weiss (Austria / Burgenland / Weingut Schwarz)	glass 5.5 / bottle 32
2012 Kumarod Rot (Austria / Burgenland / Weingut Schwarz)	glass 7.5 / bottle 45

Desserts

Crème brûlée	7.5
Fir honey parfait Walnuts, rosemary	9
Cinnamon chocolate cake Orange sorbet, tonka bean candy floss	9.5
Champagne soup	9.5
Selection of French raw milk cheese	12

Please speak with your waiter if you have any questions regarding our ingredients.
Credit card payments from 30 Euro.