

Summer Menu

*Buffalo Mozzarella
with Tomatoes – old sorts - and Basil*
(Bassermann-Jordan, Blanc de Noir, Pfalz, QbA, 2018, trocken 0,1 4,20)

Tartar of Tuna with Capers
(Clauer de Chant, Rosé „Saignée“, Baden, QbA, 2018, trocken 0,1 4,20)

*Roastbeef with Peperonata
and Herbed Potatoes*
(Hannes Reeh, „Heideboden“, Rotweincuvée, Neusiedlersee, DAC, 2016, trocken 0,1 4,20)

*Chocolate Mousse with Strawberry-Sorbet
and Strawberry – Mint – Salad*
(Hubertushof, „Engelströpfchen“, Riesling, Mosel, Auslese, 2018, edelsüß 0,1 7,00)

As Four-Course-Menu 53,00 Euro
As Three-Course-Menu mit Buffalo Mozzarella 41,00 Euro
As Three-Course-Menu with Salmon Tatar 45,00 Euro

Fish Menu

Octopus Salad with green Beans and Potatoes

(Bassermann-Jordan, Blanc de Noir, Pfalz, QbA, 2018, trocken 0,1 4,20)

Filet of Red Snapper on mashed Celery wit marinated Fennel and Citrus Fruits

(Lafite Barons de Rothschild, Collection Légende, Bordeaux Blanc, AOC., 2017|2018, trocken 0,1 4,20)

Mousse of Cream Cheese with marinated Peaches and Peach Sorbet

(Hubertushof, „Engelstropfen“, Riesling, Mosel, Auslese, 2018, edelsüß 0,1 7,00)

42,90 Euro

Menu with Lamb

*Gazpacho of Red Pepper,
Raspberry and Lemon Balm*

(Lungarotti, Brezza, Umbria, IGT, 2018, trocken 0,1 3,50 Euro)

*Rack of Lamb with fried Artichokes,
Vegetable-Saffron-Couscous and roasted Pine Nuts*

(Masca del Facco, Susumaniello, Puglia, IGP, 2016, trocken 0,1 4,60)

*Blueberry Panna Cotta with Hazelnut Brittle
and marinated Blueberries*

(Hubertushof, „Engelstropfen“, Riesling, Mosel, Auslese, 2018, edelsüß 0,1 7,00)

48,00 Euro

Snacks & Starters

Portion of marinated Olives

2,50

*Serving of
cured Ham*

7,80

Selection of Cheese

11,30

Starters

*Gazpacho of Red Pepper,
Raspberry and Lemon Balm*
9,80

*Mixed Leaf Salad
with sautéed Chanterelle Mushrooms*
8,60

*Buffalo Mozzarella
with Tomatoes – old sorts - and Basil*
10,80

*Octopus Salad
with green Beans and Potatoes*
14,90

*Tartar of Tuna
with Capers*
14,60

*Beef Carpaccio filled with Rocket Leave Pesto,
topped with Parmesan Shavings*
12,80

Fish Dishes

*Fillet of Scottish Salmon
on a Sorrel Sauce with steamed Swede-Ragout
23,90*

*Fillet of Red Snapper
on mashed Celery wit marinated Fennel and Citrus Fruits
24,80*

Vegetaian Dish

*Tagliatelle with fresh Chantrelles Mushrooms,
Rocket Leaves, Cherry Tomatoes
and Parmesan Shavings
17,80*

Meat Dishes

*Pappardelle with Rabbit Ragoût,
sun dried Tomatoes and black Olives*

18,90

*Roastbeef with Peperonata
and Herbed Potatoes*

25,80

*Veal Steak with fresh Chanterelles Mushrooms,
young Leeks and Potatoes au Gratin*

29,80

*Ossobucco on a Saffron Risotto
with Gremolata Vegetables*

23,90

*Rack of Lamb with fried Artichokes,
Vegetable-Saffron-Couscous and roasted Pine Nuts*

34,80

Dessert

*Chocolate Mousse with Strawberry-Sorbet
and Strawberry – Mint – Salad*
10,90

Blueberry Panna Cotta with Hazelnut Brittle and marinated Blueberries
9,80

*Mousse of Cream Cheese
with marinated Peaches and Peach Sorbet*
9,80

Selection of three Sorbets with fresh Fruit
9,50

Dessert Variation „Oskar“
12,30

Selection of Cheese
11,80

with Dessert we suggest

Hubertushof

„Engelstropfen“

Riesling, Mosel, Auslese, 2018, edelsüß

0,1

7,00