

## Summer Menu

*Gnocchi filled with sundried Tomatoes,  
with Aubergine-Tomato-Sugo and Chorizo*  
(Bodegas Piqueras, Piqueras Gold, Crianza, Almansa DO, 2019, trocken 0,1 4,20)

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*Tartar of Tuna  
with Capers*  
(Les Jamelle, Marsanne, Languedoc-Roussillon, I.G.P, 2020, trocken 0,1 4,20)

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*Slices of Roastbeef on Rocket Leaves  
with Pomegranategremolata*  
(Otella, Gemi Rosso, Veneto, I.G.T, 2020, trocken 0,1 4,60)

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*“Charlotte” Cake with Red Berries  
and Vanilla Parfait*  
(Leo Lahm, Huxelrebe, Rheinhessen, Aaulesse, 2019, edelsüß 0,1 7,50)

*As Four-Course Menu 69,00 Euro*  
*As Three-Course Menu with Gnocchi 53,70 Euro*  
*As Three-Course Menu with Tuna Tartar 58,70 Euro*

## *Fish Menu*

### *Vitello Tonnato*

*(Les Jamelle, Marsanne, Languedoc-Roussillon, J.G.P, 2020, trocken 0,1 4,20)*

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### *Sea Bass fried on its skin on a Risotto with Chanterelles Mushrooms and Leeks*

*(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2021, trocken 0,1 3,50)*

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### *Chocolate Mousse and Strawberry*

### *Sorbet with Rhubarb Ragu*

*(Leo Lahm, Huxelrebe, Rheinhessen, Auslese, 2019, edelsüß 0,1 7,50)*

*59,90 Euro*

*Vegetarian Menu*

*Gazpacho of Red Pepper, Raspberry  
and Lemon Balm with "Burrata"*

*(Borell-Diehl, Merlot, Rosé, Pfalz, G.b.A., 2022, trocken 0,2 3,80)*

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*Gnocchi filled with sundried Tomatoes,  
with Aubergine-Tomato-Sugo*

*(Bodegas Piqueras, Piqueras Gold, Crianza, Almansa DO, 2019, trocken 0,1 4,20)*

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*"Charlotte" Cake with Red Berries  
and Vanilla Parfait*

*(Leo Lahm, Huxelrebe, Rheinhessen, Auslese, 2019, edelsüß 0,1 7,50)*

*42,30 Euro*

*Snacks*  
*& Starters*

*Portion*  
*of marinated Olives*  
*5,50*

*\*\*\**

*Serving of*  
*cured Ham*  
*14,00*

*\*\*\**

*Selection of Cheese*  
*14,90*

## Starters

*Gazpacho of Red Pepper, Raspberry and Lemon Balm  
with "Burrata"*

*16,50*

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*Grilled Prawn on a Salad of Wild Herbs  
with roasted Bread and Olive Spread*

*18,90*

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*Tartar of Tuna  
with Capers*

*19,50*

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*Vitello Tonnato*

*18,90*

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*Gnocchi filled with sundried Tomatoes,  
with Aubergine-Tomato-Sugo and Chorizo*

*14,00*

*Fish Dishes*

*Sea Bass fried on its skin on a Risotto  
with Chanterelles Mushrooms and Leeks*  
36,80

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*Tuna Steak covered with Sesame  
with Asian Vegetables and Glass Noodles*  
39,50

*Vegetarian Dishes*

*Gnocchi filled with sundried Tomatoes,  
with Aubergine-Tomato-Sugo*  
19,50

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*Risotto with Chanterelles Mushrooms  
and Leeks*  
19,50

*Meat Dishes*

*Braised Lamb Shank on a Ragoût  
of green and white Beans  
26,00*

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*Veal Steak with Chanterelle Mushrooms  
and thin Noodles with Sage and Tomatoes  
39,50*

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*Slices of Roastbeef on Rocket Leaves  
with Pomegranategremolata  
34,80*

Dessert

*Chocolate Mousse and Strawberry  
Sorbet with Rhubarb Ragu  
10,90*

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*Charlotte'' Cake with Red Berries  
and Vanilla Parfait  
10,90*

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*Selection of Sorbets  
and fresh Fruit  
8,50*

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*Selection of Cheese  
14,90*

with Dessert we suggest

*Leo Lahm*

*Huxelrebe*

*Rheinhessen, Eiswein, 2019, sweet*

*0,1*

*7,50*