




Sharing-Service auf Wunsch
Shared service upon request




VORSPEISEN / STARTERS

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| Reisnudeln – Pochiertes Ei – Mediterranes Gemüse    | 12 |
| <i>Rice noodles – Poached egg – Mediterranean vegetables</i> | |
| Zitronengrassuppe – Sesam-Tofu – Gurken  | 15 |
| <i>Lemongrass soup – Sesame-Tofu – Cucumber</i> | |
| Lachs-Carpaccio – Süsse Misosauce   | 17 |
| <i>Salmon carpaccio – Sweet miso sauce</i> | |
| Sashimi viererlei – Wasabi – Sojasauce   | 18 |
| <i>Sashimi four different – Wasabi – Soy sauce</i> | |
| Rindstartar – Mariniertes Gemüse – Waffelkartoffeln   | 21 |
| <i>Tartar of beef – Marinated vegetables – Waffle potatoes</i> | |
| Pulpo geräuchert – Fenchelpüree – Mojo rojo | 24 |
| <i>Octopus smoked – Fennel puree – Mojo rojo</i> | |
| Warme Entenleber – Pikantes Zwiebelkompott (10 Min. Zubereitung) | 35 |
| <i>Warm duck liver – Spicy onion compote (10 min. preparation)</i> | |

SHARING MENU FÜR ZWEI / FOR TWO 99

Thunfisch-Tartar – Wasabi – Sojasauce – Crostini 
Tuna tartar – Wasabi – Soy sauce – Crostini

Pulpo geräuchert – Fenchelpüree – Mojo rojo
Octopus smoked – Fennel puree – Mojo rojo

Reisnudeln – Pochiertes Ei – Mediterranes Gemüse   
Rice noodles – Poached egg – Mediterranean vegetables

Skrei-Kabeljaufilet – Glaciertes Frühlingsgemüse – Estragon-Schaum
Fillet of skrei cod – Glazed spring vegetables – Tarragon froth

oder / or

Lammschulter geschmort – Tajine-Gemüse – Oliven-Polenta
Shoulder of lamb braised – Tajine vegetables – Polenta with olives



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RISOTTO / PASTA

- Mie-Nudeln – Yakisoba – Katsuobushi (Bonitoflocken) 🌿 🇯🇵 19
Mie-noodles – Yakisoba – Katsuobushi (Bonito flakes)
- Risotto – Thunfisch-Carpaccio – Provenzalisches Gemüse – Zitronengrassauce 38
Risotto – Tuna carpaccio – Provence vegetables – Lemongrass sauce

FISCH / FISH

- Skrei-Kabeljaufilet – Glaciertes Frühlingsgemüse – Estragon-Schaum 39
Fillet of skrei cod – Glazed spring vegetables – Tarragon froth
- Hummerschwanz – Jakobsmuscheln – Mie-Nudeln – Shitake-Pilze 44
Lobster tail – Scallops – Mie-noodles – Shitake mushroom

FLEISCH / MEAT

- Kalbsmilken glaciert – Portwein – Zitronen-Kartoffelpüree – Grünes Gemüse 38
Calf's sweetbread glazed – Port wine – Mashed lemon potatoes – Green vegetables
- Lammschulter geschmort – Tajine-Gemüse – Oliven-Polenta 39
Shoulder of lamb braised – Tajine vegetables – Polenta with olives
- Rindsfilet – Périgord-Trüffelsauce – Schwarzwurzeln – Süsskartoffel-Risotto 69
Fillet of beef – Périgord truffle sauce – Black salsify – Sweet potato-risotto

HERKUNFT / ORIGINS

Rind, Lachs (SCO), Wolfsbarsch (GR), Entenleber, Kabeljau, Jakobsmuscheln (F),
Lamm (IRL), Kalbsmilken (CH), Thunfisch, Krevette (PHI), Hummer (CAN), Pulpo (I)
*Beef, salmon (SCO), sea bass (GR), duck liver, cod, scallops (F),
lamb (IRL), calf's sweetbread (CH), tuna, shrimp (PHI), lobster (CAN), octopus (I)*
Unsere Mitarbeitenden informieren Sie gerne über Allergene in unseren Gerichten.
Our service personnel is pleased to inform you about allergens in our dishes.



glutenfrei
gluten-free



laktosefrei
lactose-free



vegetarisch
vegetarian

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