

## Aperitif

<b>Winzersekt</b> Riesling   Hessische Bergstrasse	7,00€	<b>Cremant</b> Loire	8,50€
<b>Sarti Spritz</b> Blut-Orange   Sekt   Zitrone	9,50€	<b>Ballerina Tonic</b> Vermouth Rose   TH Tonic   Zitrone	11,50€
<b>Wilde Wiese</b> Grapefruit   Sekt   Zitrone.	9,50€	<b>Aperol Spritz</b> Aperol   Sekt   Orange	8,50€
<b>Negroni</b> Sipsmith Gin   Vermouth Rosso   Campari	10,50€	<b>Gin Tonic</b> Sipsmith   Tonic   Zitrone	9,50€

## Starter

<b>Burrata</b> beetroot Spaghetti   Ras El Hanut   basil-Pesto	13,50€
<b>Crispy Tiger Prawns</b> cabbage-sprouts salad   sesame cream	16,50€
<b>Rolled Beef-Carpaccio</b> Quail egg   pickled Shimeji-mushrooms   parmesanchip	17,50€
<b>Carrot orange soup</b> Grilled prawn   ginger	9,50€
<b>Tantanmen soup</b> Ramen noodles   peanut butter   Pak Choi   egg	12,50€
<b>Fresh Mixed Salad</b> pomegranate seeds   roasted seeds   grape seeds dressing	8,50€
<b>with fried shrimp</b> (main dish)	21,50€
<b>with beef tenderloin strips</b> (main dish)	20,50€

## Main

<b>Handmade Tagliolini</b> Black truffle   parmesan cheese	19,50€
<b>Spinach dumplings</b> cauliflower   Miso butter	19,50€
<b>Grilled salmon</b> Wok vegetables   butter rice	29,50€
<b>Braised ox cheek</b> Mashed potatoes   tested celery	30,50€
<b>Beef Filet 180g / 250g</b> Market vegetables   puree   port wine-jus	33,50€ / 39,50€
<b>Roastbeef Black Angus</b> Parmesan fries   King oyster mushrooms	32,50€
<b>Wiener Schnitzel Wiesen-Kalb</b> Roasted potatoes   cranberries   small mixed salad	27,50€
<b>Catch of the day</b> Our promise: We go daily to the fish market and pick the best out for you.	daily price

## Desert

<b>Melt-in-the-mouth Chocolate Cake</b> Vanilla ice cream   compote of wild berries	9,50€
<b>Tahiti-Vanilla Creme Brûlée</b> Fresh berries	7,50€
<b>Cheese variation</b> Fig mustard   bread	12,50€