

APERITIVO

Mallorca-Orangen-Spritz	11
Rosémarie Vermouth-Spritz	11
Cordino-Spritz %_alkoholfrei_	9
Pfalzwasser %_alkoholfrei_	7
Limoncello Spritz	12
Espresso-Martini	15
Aperol Sour	14
Canard Duchene Rosé	17
Billecart Salmon Reserve Brut	18

SALADS & CO

caramelized fig salad and burrata

port wine jus | rocket in old balsamic
vinegar | sliced belpier cheese

VS 19.5

'fit for fun'-salad

colorful salad hearts | watermelon
chanterelles from the pan

HG 24.5

....& 'Catch of the day' HG 38.5

meyer's caesar-salad

beef fillet paillard | olive croutons
cranberry sour cream

35.0

CLASSICS

grandma's beef roulade

fried pointed cabbage | grape sauce
chive and potato mash

29.5

slice of turbot from the oven

asparagus risotto | beurre blanc
fried herb chanterelles

39.0

corn-fed chicken & grilled aromatics

potato-leek gratin
wild broccoli

34.5

SIDES

chanterelle vegetables	7.0
wild broccoli	7.5
mashed potatoes	6.5
tarragon fries	6.0
lettuce & french dressing	11.0

STARTER

ceviche of ikarima wild salmon

papaya mango salsa | avocado
padron peppers | mini corn

21.0

carpaccio `cipriani` angus beef

dijon mustard emulsion | rocket
sliced belpier cheese

22.0

hokkaido pumpkin-ginger soup

pumpkin seed oil | beef fillet in dukkah

12.5

double boiled beef essence

maultäschle | market vegetables
fillet strips

12.5

WINE-BAR

Château les Crostes, Rosé

Côte de Provence 9 | 44

Château la Vivionne, Rosé

Côte de Provence 10 | 49

Riesling | Rheingau

Weingut Künstler 9 | 44

Vermignon | Toskana

Weingut Tenuta Lenzi 11 | 55

Roero Arneis | Piemont

Weingut Bruno Giacosa 15 | 75

Château les Crostes Rouge Prestige

Côtes de Provence 9 | 44

Spätburg. | Westhofener Erste Lage

Rheinhessen | Weingut Gutzler 12 | 59

PLAT DU JOUR

meyer's vital juice

&

market freshness
daily recommendation

29,5

PASTA & RISOTTO

tagliatelle in truffle cream

shaved black truffle
grilled egg mushrooms

VS 24.0

HG 32.0

mezze maniche all'arrabbiata & burrata

chilli | young leek | parmesan
...& black tiger prawns

18.0

39.5

„oreciette con ragú“

lamb ragout | green beans
shaved provolone

27,50

grilled baby calamaretti & saffron risotto

pimentos de padron | pesto verde

36.0

GRILL

grilled veal fillet & chanterelles

chanterelles in cream | cubed potatoes

37.5

argentinian beef fillet

stir-fried vegetables | béarnaise sauce

small-Cut 150 g 43.0

grand-Cut 250 g 49.5

'surf & turf'

small-cut & black tiger prawns

béarnaise sauce 49.5

loup de mer whole from the oven

shaved fennel and orange salad
kalamata olive polenta

39.5

GREEN KITCHEN

oven eggplant with harissa and lukewarm tabbouleh salad

mint | pomegranate | greek yoghurt

23.0

DESSERT

'café surprise'

coffee specialty of your choice
little surprise from the patisserie

7.0

creme brûlée

Roasted pistachio | Pistachio ice cream

12.0

limoncello-mousse

apricots | lemon-basil sorbet

14.0

„peanut-pie“

dark chocolate | coffee ice cream

12.0

french mountain cheese

fig mustard | grapes | walnut bread

16.0

 vegan  vegetarian

All prices in euros, including VAT Our employees will be happy to help you with information about allergens.