

Chef de Cuisine Christoph Schuch

Hot Meals

Tuesday—Thursday from 12.00 to 14.00 and 18.00 to 22.00

Friday & Saturday from 18.00 to 22.00

## Cheese from Affineur Jumi & Pöhl

served with mustard fruits

#### BIANCA

Switzerland/Emmental
Silo-free raw milk, cow, soft cheese, white mold, creamy

#### LA TUR

Italy/Piedmont
Cow's, sheep's, goat's milk, slowly matured cream cheese, sweet & sour notes, buttery aromas

#### VALENÇAY FERMIER AOP

France/Loire
Raw milk, goat, potash coat, cream cheese, sweet-sour and spicy, delicately aromatic

### HÖRBI

Switzerland/Emmental
Raw milk, cow, hard cheese in a herb coating, spicy, salty, fine herbal aromas

#### **ABE ROT**

Switzerland/Rougemont
Raw milk, cow, red smear cheese, creamy, buttery, full-bodied, intense

### ROQUEFORT "LA PETITE CAVE" AOP

France/Causses
Raw milk, sheep, blue cheese, very creamy, spicy, slight sheep nuances

four varieties 19 six varieties 24

## **Desserts**

#### **CHEESECAKE**

#### **REAL VANILLA "PURE" - RELOADED**

Madagascar bourbon vanilla ice cream, biscuit, syrup .......17

#### CHOCOLATE-MASCARPONE-TRIFLE

Original Beans Chocolate, coffee ice cream, crumble \_\_\_\_\_15

### "MINI-SCHAUMROLLEN"

puff pastry, meringue, three pieces \_\_\_\_9

# Sweet Wines by the Glass

## **Sweet Wines**

FI 0.3751

2017 Blue Label Tokaji Aszu 5 putt. Royal Tokaji 0.51 90 2016 Rosenmuskateller Kracher, Illmitz 100 2004 TBA Nr. 1 Traminer Kracher, Illmitz 100 2005 Château de Fargues, Sauternes 100 2002/01 TBA Welschriesling Velich, Apetlon 90

# Gölles Schnapps

# Reisetbauer Schnapps

Pöllau Pear 2cl 10 Raspberry 2cl 16 Vintage Plum 2cl 10 Apple 2cl 10
Rowan Berry 2cl 17
Apricot 2cl 10
Flsbeere 2cl 47

Our trained staff will gladly inform you about allergens in our dishes.

Cover charge 5.90. All prices in Euros including taxes. Feel free to tip our service staff! We ask for your understanding that we can only issue invoices by the table.