

Soups

CREAMY PARSLEY ROOT SOUP

profiterole 10

BISQUE DE HOMARD

lobster soup & French toast 19

Entremets

SPAGHETTI "BOTTARGA"

homemade pasta
smoked golden trout bottarga 19

CRISPY VIENNESE ESCARGOTS

coleslaw, 5-spice mayonnaise 28

GREAVE DUMPLINGS

fermented fennel, glazed onions
caraway fond 19

The Classics

CREAMY VEAL GOULASH

bread dumplings 29

WIENER SCHNITZEL

Austrian Veal Rosé, potato salad 34

VEAL SPARE RIBS

Vestibül french fries, roasted wild broccoli
Sauce béarnaise 29

DUCK À L'ORANGE

sweet potato, celery puree, kale 36

The legendary Szegediner lobster cabbage

Christian Domschitz has been cooking
this dish for three decades.

Just a taste 28 Appetizer 41
Main course 74

SIGNATURE
DISH

Menu – À La Carte

CAULIFLOWER

Panna cotta, deep fried, crème, black truffle 23

BLACK SALSIFY*

dried fruits, walnut, bitter salad 19

SALMON TROUT

cured, apple, cucumber, Pommery mustard 24

TURNIP VARIETY

marinated & fermented, orange, ginger
miso, black sesame 23

SEA BREAM

roasted fillet, saffron, fennel, herb baguette 39

DRY AGED LOIN OF PORK

from the Vulkanlandschwein, almond, olives, lemon
young spinach, broad bean 27

TASTING MENU

with dessert or cheese, optional wine pairing
(orders may only be placed per table)

5 courses 98

* without black salsify

Main course Sea Bream or
Dry Aged Loin of Pork

7 courses 138

Desserts

CITRUS FRUITS

marinated, crème, curd, caramelized puff pastry 14

"BEE STING"

almond cake, amaretto crème, honey ice cream 14

REAL VANILLA "PURE" – RELOADED

Madagascar bourbon vanilla ice cream, biscuit, syrup 17

ORIGINAL BEANS CHOCOLATE SLICE

white, dark, salted caramel ice cream 14

PERFECTLY MATURED CHEESE

by Jumi & Pöhl, served with mustard fruits
choice of four or six varieties 19/24