

Semaine Gourmande


Weekly Indulgence



2 Gänge 2 Courses **35**
Petit Dessert **7.5**

Two wines that pair well

Pescaja, Roero Arneis Stella, Piemonte, Italy 2024	0,15	11
Château Le Coteau, Margaux, Bordeaux, France 2019	0,15	16

Burrata Grüne Tomaten, Löwenzahn, Basilikum, Honig, Weißer Balsamico 
Burrata green tomatoes, dandelion, basil, honey, white balsamico

or

Spargel-Cremesuppe Kerbel, Croutons 
Asparagus cream soup chervil, croutons


Frankfurter Schnitzel vom Kalbsrücken Grüne Soße, Butterkartoffeln
Frankfurt-style veal schnitzel Grüne Soße, butter potatoes


or

Rinderfiletspitzen Pfeffer-Cognac-Sauce, Paprika-Zucchini-Gemüse, Kartoffelpüree
Beef tenderloin tips pepper-cognac-sauce, bellpepper-zucchini-vegetables, mashed potatoes

or

Tagliarini Ratatouille, Tomaten-Basilikum-Sauce, Pecorino Romana 
Tagliarini ratatouille, tomato-basil-sauce, pecorino romana

Erdbeeren Cointreau, Minze, Joghurteis 
Strawberries cointreau, mint, yoghurt-ice-cream

Vegetarian 
Vegan 