

ASPARAGUS

Portion of Ober-Flörsheimer Asparagus

ca. 250 g peeled Asparagus served
with melted Butter or Hollandaise Sauce
and Annabelle Potatoes

19,50

either served with

fried Salmon

12,50

Serrano Ham

6,50

a small Viennes Schnitzel

12,50

Fillet of Argentinean Beef
(ca. 120 g Gross Weight)

24



HORS-D'OEUVRES



SPECIAL

King Prawns in Wasabi spiced Tempura

served with a Japanese Mayonnaise
marinated Sushizu Cucumbers and a Mango Salad



24

Tartare Steak reinterpreted

dressed with Olive Oil, Herbal Salt
grounded Pepper and Mustard served with a poached
deep-fried Egg and roasted Crusty Bread

19

Cream of Asparagus Soup

9



SPECIAL

Half of a Canadian Lobster

peeled without Caracass, grilled and lukewarm
served with a Wasabi-Mayonnaise
marinated Shuhizu Cucumbers and Mango



29

Gedeckpreis für Brot, Brezel, Salz- und hausgemachte Trüffelbutter
sowie Tiroler Schinken - wird ohne Bestellung gereicht - 2,90 p.P.



MAIN COURSES

Our Classics

Salmon Tartare

Tartare of raw and marinated Norwegian Salmon served with Black Radish, Wasabi spiced Cucumbers beside Potato Pancake and Lime spiced Crème fraîche

15,50 | 18,50

Viennes Schnitzel

served with fried Potatoes and a Cucumber Salat

28

Chateaubriand for 2

Tenderloin Gross Weight ca. 500 g served with Béarnaise Sauce, Peppercorn Sauce sautéed Vegetables and French fries or Rosemary Potatoes

45 p.P.

From our Pasta Manufactory

Truffled Taglierine

served with a Sauce of white Alba Truffles and shaved Summer Truffles

19,90 | 25

Pasta - but different

Taglierine served with fresh Figs crispy Serrano Ham, Tomato Confit and a Goat Cheese-and-Thyme-Honey-Sauce

17 | 23



Salad with local Superfood

seasonal Salads, Wild Herbs
served with our Special Dressing with Frankfurt Herbs
and toasted whole-grain Bread from the Bürger Bakery

either served with

Fillet of Beef Dices and Tartare Sauce

25

Fried Dices of French Corn Poulard
with a Sweet Chili Sauce

19

Grilled King Prawns
and Lime spiced Crème fraîche

24

Vegane Bowl

Quinoa, Pomegranate, Pak Choi, Avocado
Edamame, Sweet Potatoes and Rice

19,90

Teriyaki Salmon

with Enoki Mushrooms, Sesame Pak Choi, Edamame
and Udon Noodles

27



Black Angus Beef Fillet

served with a Peppercorn Sauce, sautéed Vegetables
and Rosemary Potatoes

120 g Gross Weight = 28 | 200 g Gross Weight = 37



SPECIAL



Pimp my meal

Truffled French fries with shaved Summer Truffles
Parmigiano Reggiano and truffled Mayonnaise



15



DESSERT

SPECIAL

Crêpe Suzette

flambéed at the Table served with Orange Fillets
and Walnuts Ice Cream

15

Our homemade Tarte

Please ask your waiter for our recommendation
of the day served with Vanilla Ice Cream

8,50

Raspberry-Sorbet

filled up with Prosecco

7,50

SPECIAL

Macarons

A Selection of handmade Macaraons
from our Pâtisserie
Chocolate | Mint | Lime
Pistachio | Raspberry | Salted Caramel

1,80 per piece

