

ACCOMPANYING THE APERITIF...

THE SCHATZHAUSER START All starters "to share" for 2 people	74,00
OLIVE TAPENADE olive oil 	6,00
KARAAGE wasabi mayo coriander crispy KIKOK wings marinated with ginger, garlic and soja	13,50
TOASTED CIABATTA  lukewarm fig goat cheese cream feta arugula	17,50
SPICY LOBSTER AND SHRIMP TOAST asian style yuzu cream	18,50
TIA MARAA OYSTER 3 pieces ceviche red onion sesame	21,00

FOLLOWED BY STARTERS AND MIDDLE COURSES...

SWABIAN WEDDING SOUP pancake stripes semolina dumpling swabian ravioli	13,00
CREAMY POTATO SOUP  sliced "landjäger" chives croutons	13,00
WILD HERBS SALAD  garden herbs raw vegetables croutons with your choice of: caramelized goat cheese fried chicken breast with soy and chili	15,50 +12,90 +13,50
RICE BOWL  eggplant pak choi tofu kimchi citrus cream miso with your choice of: flamed miso-salmon	21,00 +14,00
MILK-FED LAMB SHOULDER Baked lettuce leaves Marinated onions and radishes	22,50
TUNA  avocado soy ginger broth fried rice noodles	26,00
BEEF TARTARE traditional marination 30g imperial caviar	29,50 +80,00

THE MAIN DISHES...

FINE VEAL TRIPE	19,50
root vegetables veal stock with a sour taste fried potatoes	
HOMADE SWABIAN RAVIOLI	22,50
beef broth onion compote potato-cucumber salad	
LINGUINE 	23,50
chanterelles salsiccia sausage broccoli parmesan	
WAGYU BEEF BURGER	25,50
cheddar lettuce pickled onion pickled cucumber fries	
TROUT "MILLER-STYLE" almond butter	29,00
shallot-spinach chives potatoes	
MASSAMANTHAI CURRY 	33,00
crispy leg of duck potato cherry tomato peanut roti	
VENISON RAGOUT	33,50
pointed cabbage handmade spätzle cranberry sauce	
PIKE PEARCH FILLET	36,00
mushrooms à la crème bacon shallots spinach potato puree	
ZÜRICHER GESCHNETZELTES	44,00
veal fillet chanterelles champignons potato rösti cream sauce	

...OR FROM OUR LAVA STONE GRILL

OJO DE AGUA RIBEYE STEAK	56,00
300g	
GREATER OMAHA T-BONE STEAK	115,00
ca 650g matured on the bone	
GREATER OMAHA PORTERHOUSE STEAK	199,00
ca 1200g matured on the bone	
please allow 45 minutes preparation time	

...all steaks are served with:

wild broccoli with yuzu and sesame | fries | café de paris butter

 vegetarian | can be prepared vegetarian on request

NOT YET HAD A DESSERT...

MISO CARAMEL ICE CREAM

banana | passion fruit | granola

16,00

CHOCOLATE FUDGE

with a peanut center | mango-passionfruit salad | vanilla ice cream

16,00

WARM PLUM TARTE

almonds | spiced jam | Jivara-chocolate ice cream

16,00

COFFEE SLICE

coffee | mascarpone | blackberry | hazelnut ice cream

16,00

SORBET | ICE CREAM

each scoop

3,90

... AND A GLASS OF SWEET WINE

2021 JURANÇON "CUVÉE THIBAUT" MOELLEUX
Domaine Bellegarde, Jurançon

0,1l | 15,00