

## ACCOMPANYING THE APERITIF...

|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| THE SCHATZHAUSER START                                                                                       | 74,00 |
| All starters "to share" for 2 people                                                                         |       |
| OLIVE TAPENADE   olive oil  | 6,00  |
| KARAAGE   wasabi mayo   coriander                                                                            | 13,50 |
| crispy KIKOK wings marinated with ginger, garlic and soja                                                    |       |
| SPICY LOBSTER AND SHRIMP TOAST                                                                               | 18,50 |
| Asian style   Yuzu cream                                                                                     |       |
| TOASTED CIABATTA            | 19,50 |
| buffalo mozzarella   dried cherry tomatoes   sardine                                                         |       |
| TIA MARAA OYSTER                                                                                             | 21,00 |
| 3 oysters   red onion   coriander                                                                            |       |

## FOLLOWED BY STARTERS AND MIDDLE COURSES...

|                                                                                                              |        |
|--------------------------------------------------------------------------------------------------------------|--------|
| SWABIAN WEDDING SOUP                                                                                         | 13,00  |
| pancake stripes   semolina dumpling   swabian ravioli                                                        |        |
| VEGETABLE GAZPACHO        | 13,00  |
| diced cucumber   feta   bread chips                                                                          |        |
| WILD HERBS SALAD          | 15,50  |
| garden herbs   raw vegetables   croutons                                                                     |        |
| with your choice of: caramelized goat cheese                                                                 | +12,90 |
| fried chicken breast with soy and chili                                                                      | +13,50 |
| RICE BOWL                 | 21,00  |
| eggplant   pak choi   tofu   kimchi   citrus cream   miso                                                    |        |
| with your choice of: flamed miso-salmon                                                                      | +14,00 |
| MILK-FED LAMB SHOULDER   Baked                                                                               | 22,50  |
| Lettuce leaves   Marinated onions and radishes                                                               |        |
| LUKEWARM OCTOPUS CEVICHE  | 28,50  |
| Avocado   Chili   Tomato   Onion                                                                             |        |
| BEEF TARTARE   traditional marination                                                                        | 29,50  |
| 30g imperial caviar                                                                                          | +80,00 |

## THE MAIN DISHES...

|                                                                                                                                                                     |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| HOMADE SWABIAN RAVIOLI<br>beef broth   onion compote   potato-cucumber salad                                                                                        | 22,50 |
| FRIED BLOOD SAUSAGE   glazed apple<br>mashed potatoes   roasted onion   strong jus with grainy mustard                                                              | 23,00 |
| LINGUINE <br>chanterelles   salsiccia sausage   broccoli   parmesan                | 23,50 |
| BÁHN MI BURGER   asian marinated pork belly<br>pickled vegetables   fries   cilantro mayonnaise                                                                     | 23,50 |
| PIKE DUMPLINGS   custacean foam<br>green asparagus   chives potatoes                                                                                                | 29,50 |
| MASSAMANTHAI CURRY <br>crispy leg of duck   potato   cherry tomato   peanut   roti | 33,00 |
| PIKE PEARCH FILLET<br>pointed cabbage   chanterelles   leek   riesling foam   potato puree                                                                          | 36,00 |
| BLACK FOREST CORDON BLEU<br>goat cheese   Black Forest ham   tomato compote<br>pan-fried potatoes   romaine lettuce                                                 | 36,00 |
| ZÜRICHER GESCHNETZELTES<br>veal fillet   chanterelles   champignons   potato rösti   cream sauce                                                                    | 44,00 |

## ...OR FROM OUR LAVA STONE GRILL

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

...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

15,90

### CHOCOLATE FUDGE

blueberry compote | stracciatella ice cream

15,90

### CHEESECAKE

peach | vanilla-elderflower ice cream

15,90

### EXOTIC SLICE

nougat | peanut ice cream

15,90

### 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