ACCOMPANYING THE APERITIF…

THE SCHATZHAUSER START 74,00
All starters "to share" for 2 people

OLIVE TAPENADE I olive oil 6,00

KARAAGE I wasabi mayo I coriander 13,50
crispy KIKOK wings marinated with ginger, garlic and soja

TOASTED CIABATTA 17,50
lukewarm fig I mascarpone cream I feta I arugula

SPICY LOBSTER AND SHRIMP TOAST 18,50
asian style I yuzu cream

TIA MARAA OYSTER 21,00
3 pieces I ceviche I red onion I sesame

FOLLOWED BY STARTERS AND MIDDLE COURSES…

SWABIAN WEDDING SOUP 13,00
pancake stripes I semolina dumpling I swabian ravioli

CREAMY POTATO SOUP 13,00
sliced "landjäger" I chives I croutons

WILD HERBS SALAD 15,50
garden herbs I raw vegetables I croutons
with your choise of: caramelized goat cheese +12,90
fried chicken breast with soy and chili +13,50

RICE BOWL 21,00
eggplant I pak choi I tofu I kimchi I citrus cream I miso
with your choise of: flamed miso-salmon +14,00

MILK-FED LAMB SHOULDER I Baked 22,50
lettuce leaves I Marinated onions and radishes

TUNA 26,00
avocado I soy I ginger broth I fried rice noodles

BEEF TARTARE I traditional marination 29,50
30g imperial caviar +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

BÁHN MI BURGER | asian marinated pork belly 23,50
pickled vegetables | fries | cilantro mayonnaise

TROUT "MILLER-STYLE" | almond butter 29,00
shallot-spinach | chives potatoes

MASSAMANTHAI CURRY 33,00
crispy leg of duck | potato | cherry tomato | peanut | roti

PIKE PEARCH FILLET 36,00
pointed cabbage | chanterelles | leek | riesling foam | potato puree

BLACK FOREST CORDON BLEU 36,00
goat cheese | Black Forest ham | tomato compote
pan-fried potatoes | romaine lettuce

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 15,90

CHOCOLATE FUDGE
with a peanut center | mango-passionfruit salad | vanilla ice cream 15,90

CHEESECAKE
peach | vanilla-elderflower ice cream 15,90

COFFEE SLICE
coffee | mascarpone | blackberry | hazelnut ice cream 15,90

SORBET | ICE CREAM
each scoop 3,90

… AND A GLASS OF SWEET WINE

2021 JURANÇON "CUVÉE THIBAULT" MOELLEUX 0,1l | 15,00
Domaine Bellegarde, Jurançon