

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	
TOASTED CIABATTA 	17,50
lukewarm fig goat cheese cream feta arugula	
SPICY LOBSTER AND SHRIMP TOAST	18,50
asian style yuzu cream	
TIA MARAA OYSTER	21,00
3 pieces ceviche red onion sesame	

FOLLOWED BY STARTERS AND MIDDLE COURSES...

SWABIAN WEDDING SOUP	13,00
pancake stripes semolina dumpling swabian ravioli	
CREAMY POTATO SOUP 	13,00
sliced "landjäger" chives croutons	
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	
TUNA 	26,00
avocado soy ginger broth fried rice noodles	
BEEF TARTARE 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	
WAGYU BEEF BURGER	25,50
cheddar lettuce pickled onion pickled cucumber fries	
TROUT "MILLER-STYLE" almond butter	29,00
shallot-spinach chives potatoes	
DUROC PORK CHOP	29,50
Sauerkraut with whole-grain mustard pretzel dumplings cream sauce	
GREEN OCTOPUS THAI CURRY 	32,00
Sugar snap peas Zucchini Eggplant Bean sprouts 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	

...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
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