

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 beef broth onion compote potato-cucumber salad	22,50
FRIED BLOOD SAUSAGE glazed apple mashed potatoes roasted onion strong jus with grainy mustard	23,00
LINGUINE  Chanterelles Salsiccia sausage Broccoli Parmesan	23,50
BÁHN MI BURGER asiatisch mariniertes Schweinebauch gepickelte Gemüse Fries Koriandermayonnaise	23,50
PIKE DUMPLINGS custacean foam green asparagus chives potatoes	29,50
MASSAMANTHAI CURRY  crispy leg of duck potato cherry tomato peanut roti	33,00
PIKE PEARCH FILLET pointed cabbage chanterelles leek riesling foam potato puree	36,00
BLACK FOREST CORDON BLEU  goat cheese Black Forest ham tomato compote pan-fried potatoes romaine lettuce	36,00
BEEF FILLET STRIPS mushrooms wild cauliflower "spätzle" rich jus	49,00

...OR FROM OUR LAVA STONE GRILL

OJO DE AGUA RIBEYE STEAK 300g	56,00
GREATER OMAHA T-BONE STEAK ca 650g matured on the bone	115,00
GREATER OMAHA PORTERHOUSE STEAK ca 1200g matured on the bone 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 | yoghurt 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