

_ b i s s i g _

Brot_Butter_Salz_1,5^(pro Person)

[vorab]

Rüben_Spargel_Haselnuss_Honig_18^(vegan)

Ravioli_Trüffel_Tomaten_Beurre Blanc_17^(optional vegan)

Ochse_Schalotten_Tortilla_Kapern_22

Weide-Ei_Kataifi-Teig_Miso Hollandaise_16

Pulpo_Chorizo_Schwarzer Knoblauch_Melone_20

[davor]

Schwarzfederhuhn_Kohlrabi_Zitrone_29

Kalb²_Olive_Peperonata_32

Aus dem Wasser_Hummer Bisque_Romanesco_30

Sellerie_Erbsen_Zwiebel_27^(optional vegan)

[hauptsächlich]

Falafel_Koriander_8,5^(optional vegan)

Aubergine_Bonitoflocken_8,5^(optional vegan)

Spargel_Granola_8,5^(vegan)

Stampf_Chips_8,5

[daneben]

Rhabarber_Sauerampfer_Joghurt_13

Karotte_Weiße Schokolade_Mandeln_13^(vegan)

[danach]

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_ m e n u _

Bread_Butter_Sea Salt_1,5^(per person)

[entrees]

Beets_Asparagus_Hazelnut_Honey _18^(vegan)

Ravioli_Truffle_Tomatoes_Beurre Blanc_17^(optional vegan)

Ox_Shallots_Tortilla_Capers _22

Willow Egg_Kataifi Dough_Miso Hollandaise_16

Pulpo_Chorizo_Black Garlic_Melon_20

[starters]

Black-Feathered Chicken_Kohlrabi_Lemon_29

Falafel_Cilantro_8,5^(optional vegan)

Veal²_Olive_Peperonata_32

Eggplant_Bonito_8,5^(optional vegan)

Out of the Water_Lobster Bisque_Romanesco_30

Asparagus_Radish_8,5^(vegan)

Celeriac_Green Peas_Onion_27^(optional vegan)

Mash_Crisps_8,5

[mains]

[sides]

Rhubarb_Sorrel_Yoghurt _13

Carrot_White Chocolate_Almonds_13^(optional vegan)

[dessert]

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