

_ b i s s i g _

Brot_Butter_Salz_2,5 (pro Person)

Morchel_Essenz_Tête de Moine_21

Ravioli_Parmesan_Weide_Ei_Blumenkohl_20

Wachtel_Trüffel_Bohne_Linsen_23

Grüner Spargel_Miso_Tofu_Sesam_17 (vegan)

Sardine_Stachelbeere_Pak Choi_Wasabi_22 (opt. vegan)

[davor]

Kalb_Zwiebel²_Shimeji_36

Blumenkohl_Nussbutter_9 (opt. vegan)

Huhn_Brokkoli_Semmelknödel_36

Spargel_Carbonara_9

Aus dem Wasser_Risotto_Vongole_35 (vegetarisch_25)

Bohne_Chilli_9 (vegan)

Artischocke_Polenta_Karotte_31 (opt. vegan)

Pommes Anna_Grüne Soße_9

[hauptsächlich]

[daneben]

Tomahawk Steak_Kräuterbutter_Café de Paris_125

[special]

Mais_Olive_Buttermilch_14,5

Madagaskar Vanille_Erdbeeren_Pistazie_14,5 (vegan)

[danach]

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_ m e n u _

Bread_Butter_Sea Salt_2,5 (per person)

Morel_Essence_ Tête de Moine _21

Ravioli_Parmesan_Weide-Egg_Cauliflower_20 (vegan)

Quail_Truffle_Beans_Lentils_23

Green Asparagus_Miso_Tofu_Sesame_17 (vegan)

Sardine_Gooseberry_Pak Choi_Wasabi_22 (opt. vegan)

[starters]

Veal_ Onion²_Shimeji_36

Chicken_Broccoli_Bread Dumpling_36

Out of the Water_Risotto_Vongole_35 (vegetarian_25)

Polenta_Artichoke_Carrot_31 (opt. vegan)

Cauliflower_Brown Butter_9 (opt. vegan)

Asparagus_Carbonara_9

Beans_Chilli_9 (vegan)

Pommes Anna_Green Sauce_9

[sides]

[mains]

Tomahawk Steak_Herb Butter_Café de Paris_125

[special]

Corn_Olives_Buttermilk_14,5

Madagascar Vanilla_Strawberries_Pistachio_14,5 (vegan)

[dessert]

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