



# Weekly Menu

*Vorspeise*

## BURRATA WITH HAZELNUT

cremige burrata / cashew creme / kandierte haselnuss / geröstete bete  
*creamy burrata / cashew cream / candied hazelnut / roasted beet*

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## BRAISED CELERY

geschmorter sellerie / safran risotto / mandel / parmesan / gremolata  
*braised celeriac / saffron risotto / almond / parmesan / gremolata*

18

## GOLDEN VEAL

kalbsbries / risotto alla milanese / gremolata / safran / parmesan  
*veal sweetbreads / risotto alla milanese / gremolata / saffron / parmesan*

24

# Catch of the Week

## TURBOT WITH WILD GARLIC

steinbuttfilet / gelbe bete / sellerie / kartoffel / bärlauchschaum  
*turbot fillet / yellow beet / celeriac / potato / wild garlic foam*

26

# Dessert

## ALMOND VELVET WITH RASPBERRY

mandel-reis-kuchen / vanille schaum / himbeer sorbet  
*almond-rice cake / vanilla foam / raspberry sorbet*

11

## Special Drink

### NEGRONI SOUR

gin / campari / vermuth rosso  
zitronen / eiweiß / zucker

*gin / campari / vermuth rosso / lemon / egg white / sugar*

11.50