

# VORSPEISEN

## APPETIZERS

**Vitello Tonnato – Rosa Kalbsrücken – Thunfischcreme – Kapern –  
Wildkräutersalat**

*Rosé Roasted Veal Loin – Tuna Cream – Capers - Wildherbsalat*

**18,50**

**Hausgebeizte Schottisches Lachs – Spargel-Pannacotta – Frische Spargel -  
Hollandaise- Lachskaviar**

*House-Cured Scottish Salmon – Asparagus Panna cotta – Fresh asparagus -  
Hollandaise – Salmon caviar*

**23,50**

**Gelbflossenthunfisch Tataki – Sesam– Birnensafran Mostarda – Crumble  
Mediterraneo– Wasabicreme**

*Yellowfin-Tuna tataki – Sesam - Wasabicream – Pearsaffron Mostarda –  
Mediterranean crumble– Wasabicream*

**21,50**

**Beef-Tatar vom Rinderfilet – Frische Trüffel –Eigelbcreme – Stracciatella  
Käse–Petersilie**

*Beef tartare – Fresh Truffles – Egg yolk cream – Sstracciatella cheese-Parsley*

**19,50**

**Oktopus vom Grill – Safran-Sellerieschaum – Kapern – Oliven – Tomaten**

*Grilled octopus –Saffron-Cellery Foam – Capers - Olives - Tomatoes*

**21.-**

**Rote Beete Carpaccio – Avocadocreme – Rucola – Mango – Walnüsse –  
Orangesalsa**

*Beetroot carpaccio - Avocado cream – Arugula - Mango - Walnuts –  
Orange salsa*

**16.-**