



MENUS FOR GROUPS — SPRING 2019

For group reservations of **10-80 people**, you can create your own menu of starter, main course and dessert. Important is that you choose the same dish for the whole group. For vegetarians, vegans or allergy sufferers, we are happy to prepare something from our current evening menu.

We need your choice of menu and the exact number of people with any special requests from you no later than **5 days** before your reservation.

STARTERS

„Schrebergarten“ salad with sunflower seeds and raw vegetables	14
Rocket-rhubarb salad with fennel, almonds and burrata	14
Cauliflower soup with pine nuts, dukkha and raisins	14
House smoked char trout with buttermilk, radish, apple and lemon balm oil	19
Beetroot Tarte Tatin with goat cheese, truffle honey and forest herbs	19
Starters to share 1	19
„Schrebergarten“ salad with sunflower seeds and raw vegetables	
Spinach-kale pie with feta and herb salad	
Carrot-orange flower falafel with mint yoghurt, cucumber, radish and herb salad	
Starters to share 2	23
„Schrebergarten“ salad with sunflower seeds and raw vegetables	
Crispy chicken wings with five spice salt and chilli-lime sauce	
House smoked char trout with buttermilk, radish, apple and lemon balm oil	





MAIN COURSES (SHARES TO SHARE)

- Pan fried guinea fowl breast** with herb spätzli and peas, spring vegetables and morel jus 36
- Pan fried char trout filet** with beetroot puree, albula-alp-potatoes and swiss chard with tarragon-mustard dressing, 36
- 30h slow cooked veal shoulder steak*** with soft white polenta, truffle pecorino and green spring vegetables with lemon dressing 39
- * 4 working days pre-order needed
- Boneless beef short rib steak*** with watercress salsa verde, potato-kohlrabi gratin and roasted spring root vegetables 46
- * 4 working days pre-order needed
- Lightly smoked beef shank*** served whole on the bone to share 46
- with rosemary jus, roast vegetables and alp-potatoes in mustard-herb dressing
- * 5 working days pre-order needed

DESSERTS

- Chocolate silk cream** with amarena cherries and white coffee ice cream 13
- Apple tarte tatin** with caramelised walnuts and vanilla ice cream 13
- Carrot cake** with blood orange and pistachio ice cream 13
- Rhubarb-Apple crumble** with ginger and vanilla ice cream 13

