

## STARTERS

- Fresh lamb's lettuce with lemon yogurt dressing, bacon, croutons and pomegranate seeds 12
- Aromatics fried octopus with beet hummus and caramelized pearl onions 19
- Fried St. scallops and king prawns in tempura batter with avocado cream and pineapple chili chutney 18
- Rosemary gratinated goat cheese with red onion chutney, walnuts and wild herb salad with orange vinaigrette 16

## SOUPS

- Truffled potato and celery soup 11
- Foamy soup of carrot and ginger with croutons and small ravioli 12

## VEGETARIAN

- Creamy porcini mushroom risotto with confit cherry tomatoes, sautéed Hokkaido squash and pine nuts 19

## FISH

"Atlantic" turbot

36

Loup de mer roasted on the skin

29

Our fish dishes are served with:

Lime foam, tarragon leek ragout and pumpkin gnocchi fried in butter.

Martin's favorite

19

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6-course surprise menu from 2 persons

p.p. 70

Including corresponding wines

p.p. 90

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## MEAT

Pink roasted saddle of deer with hazelnut crust on cranberry jus, Brussels sprouts, glazed chestnuts and Jerusalem artichoke puree	34
Chicken breast with spinach-ricotta stuffing, thyme jus, sautéed fennel and creamy parmesan polenta	28
Wiener Schnitzel of young pig with cranberries and potato-cucumber salad	19
Argentine rump steak with herb crust on porcini mushrooms a la creme, served with wild broccoli and rosemary potatoes	32
Original Königsberger Klopse - re-fried in butter - with fried capers, beet salad and mashed potatoes	23
Crispy roasted Duroc pork belly in peanut coating with Borretane onion, pickled blackberry and creamy celery mousseline	26
Two kinds of veal: "Braised veal cheeks and pink roasted veal fillet" with glazed market vegetables and porcini mushroom risotto	35



## DESSERT

Freshly baked apricot crumble with salted caramel sauce and walnut parfait	II
Tahitian vanilla panna cotta with berry ragout and mint foam	IO
Warm chocolate brownie with mango ragout and yogurt-honey ice cream	II
Tagessorbet with champagne	II
Cheese selection with fig mustard and baguette	14

Dear guests,

all dishes contain allergens. Please inform our professional staff about possible intolerances or allergies before placing your order.

HOTEL · RESTAURANT

Hohe Schule

Martin Theiß

