

# IN SPRING

## SALMON TROUT & WILD GARLIC

white asparagus • yoghurt • apple  
19,80

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## CREME SOUP OF BAVARIAN PRAWN

sunflower seeds • duck liver • yuzu  
19,80

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## CHAR & LEMON

green vegetables • Jerusalem artichoke • local herbs  
25,80 | 28,80

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## PIKE & CHICKEN SKIN

morel • golden beet • leek  
29,80 | 32,80

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## LAMP & GREMOLATA

fennel • beans • parsley  
32,80

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## RAW MILK CHEESE FROM MAÎTRE FROMAGER AFFINEUR ANTONY

plum • pumpkin seed • bread  
16,80 | 19,80

or

## RHUBARB

almond nougat • ginger • nettle  
15,80

## SWEETS

3 course 45,80 • 4 course 60,80 • 5 course 75,80

6 course 90,80 • 7 course 105,80

cover 4,80

## SEEPLATZ'L CLASSIC

### BEEF TATARE

smoked char • black garlic • onion bread  
19,80

### CONSOMMÉ OF FRESH WATER FISH

saffron • parsley root • apricot seed  
12,80

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### „RAHMBEUSCHERL“ OF VEAL

fried snail • chive dumplings • avocado  
16,80 | 19,80

### „KUTTELN“ OF MILK VEAL & ROASTED PULPO

tomato • polenta of parsley • curry  
18,80 | 21,80

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### RAVIOLI OF YOUNG PEA

broccoli • salad • lovage  
19,80 | 21,80

### WITH ROASTED DUCK LIVER

25,80 | 28,80

### SIRLION BEEF „DRY AGED“

beans • Jerusalem artichoke • local herbs  
36,80