

IN SPRING

CHAR & GOAT CHEESE

tomato • green asparagus • buckwheat
19,80

CREAM SOUP OF BAVARIAN PRAWN

cauliflower • duck liver • smoked eel
19,80

LAKE TROUT & CRAYFISH

egg yolk • celery • quince
29,80 | 32,80

WHITE FISH & SNAIL

beet • "Lardo" • apple • leek
29,80 | 32,80

DEER & YOUNG SPRUCE

white asparagus • morel • nettle • willow thorn
32,80

RAW MILK CHEESE FROM MAÎTRE FROMAGER AFFINEUR ANTONY

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

or

STRAWBERRY

wood sorrel • honey • pecan
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 • hazelnut
12,80

„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

“VENERE” RICE

broccoli • salad • egg yolk
19,80 | 21,80

WITH ROASTED DUCK LIVER

25,80 | 28,80

SIRLION BEEF „DRY AGED“

aubergine • white asparagus • bacon greases
36,80