

SOUPS

Consommé from red curry
with ginger-peach balls

EUR 5,80

Prawnsoup „Büsum style“
with cognac-cream au gratin *

EUR 6,50

SMALL DISHES

Bresaola (air-dried meat) – chopped sheer -
with balsamic onions, dried tomatoes, olives and pine nuts
at rucola salad and parmesan cheese

EUR 10,50

Medallions from salmon – marinated with Fleur de sel -
at piquant cucumber confit and lamb's lettuce

EUR 11,50

FISH DISHES

Homemade ravioli – filled with salmon and pesto -
with shrimps in a light tomato-zucchini sauce with creme fraîche
served with a small salad from the buffet

EUR 17,00

Medallions from pike perch on zucchini-chanterelle vegetable
with mustard sauce and buttered potatoes

EUR 19,50

Filled gilthead with homemade lime-capers butter
served with a small salad and herbed potatoes

EUR 22,50

MEAT DISHES

Breast from corn poulard - larded with morels -
at sherry gravy, fine carrots and sesame noodles

EUR 17,50

Saddle steak from the Ibérico pork
with fried sage, thyme-zucchini
and waffle potatoes

EUR 22,50

Roulade from veal saddle – filled with Serano ham -
at artichoke-pepper vegetable and potatoes

EUR 23,00

VEGETARIAN DISCHES

Risotto with yellow boletuses
with a vegetable pot-pourri and glazed green asparagus

EUR 14,00

DESSERTS

Lime-curd mousse with cherry puree
and homemade pineapple-passion fruit sorbet

EUR 5,50

Plum-chocolate parfait
at mango-pistachio salad and caramel foam

EUR 5,50