Our seasonal menu combines traditional Bavarian dishes with current culinary food trends. We are convinced that a traditional Bavarian restaurant shouldn’t offer only the Bavarian hearty dishes - just try and love it.

**SEASONAL DRINK**

**HOMEMADE SPRIZZ**
seasonal - ask your waiter..... 0,2l  6,90

**ST embers**

**TUNA FISH**
oriental couscous salad | chili | coriander..... 11,20

**WINTER SALAD**
parmesan cheese | croutons | pomegranate..... 10,50

**DUCK’S CONSOMMÉ**
truffle ravioli | vegetables..... 5,80

**MAIN DISHES**

**BAVARIAN WAGYU BEEF BURGER, 180 grams**
100 % beef (German Wagyu Academy) – with Omega 3 and valuable muscle protein
salad | truffle mayonnaise | French fries..... 18,90

**ST EWED OX CHEEKS**
mashed celery | two different beet | leek..... 19,00

**COD F I LLET**
risotto | melissa | beet..... 21,00

**ANCIENT DISH**

**PICKLED KNUCKLE OF PORK**
sauerkraut | mashed potatoes | horseradish..... 15,50

**DESSERT**

**CITRUS CHAMPAGNE CAKE**
poppyseed | glacé kumquat | coffee brownie..... 9,00

**ALL PRICES ARE LISTED IN EURO, VAT and service included.**