

CHANTERELLES AND CO.

STARTERS

CHANTERELLE SOUP (VEGETARIAN)

fried chanterelles | parsley oil | sour cream

•

7,90 Euro

WARM CHANTERELLE SALAD (VEGAN)

ajoblanco | grapes | herb salad | toasted almonds

•

16,90 Euro

BURRATA AND PEACH (VEGETARIAN)

herb salad | basil oil | white balsamic vinegar | toasted pistachios

•

16,90 Euro

MAIN COURSES

CORN-FED CHICKEN À LA SALTIMBOCCA

serrano ham | jus | polenta | chanterelles | tomato-sage vinaigrette

•

25,50 Euro

PAN-FRIED SEA BASS FILLET

chanterelles | young leek | white bean purée | tarragon beurre blanc

•

26,90 Euro

FRESH RIBBON PASTA WITH CHANTERELLES

bacon and shallot cream sauce | parmesan | marinated herb salad

(optionally also vegetarian – without bacon)

•

19,90 Euro

DUROC PORK LOIN

sweetcorn cream | sautéed bimi broccoli | chili and dark beer onions | mustard seeds | jus

•

27,90 Euro

DESSERT

WHITE CHOCOLATE PANNA COTTA (VEGETARIAN)

prune plum | almond crumble

•

8,90 Euro