

ME_NU



APERITIF

Peroni 4

Rose Sekt 15
Sekthaus Krack, Pfalz

Cava Brut 13
L'Alzinar, Cava



STARTERS

Olives 5
Togarashi, Orange, Pfeffer

Cucumber salad 7
mustard, pumpkin seeds

Bread 5
Salty brown butter



TO SHARE

Beef tartare 18
Mustard, Gochujang, horseradish

Butter pumpkin 15
Peanutmayo, pumpkin seed oil

Grilled whole leek 10
Coffee-Miso, sesam

Sahsimi dish of the day 19

Pickled carrot 16
Almond ricotta, miso, buckwheat

Cabbage 13
Miso butter, hazelnut, pesto

tuna tartare 20
Shiso, tobiko, lime

Roastbeef 20
Horseradish, jus, Mustard seeds

Zander 21
curry sauce, cima di rapa, corinander

Tue-Sat 6 - 11 pm
Kitchen 18 - 21:45 pm



WAITOR'S CHOICE 55 p.P

7 dishes for 2 to share in 4 courses.

Join us on a culinary journey and discover unfamiliar ingredients, different preparation methods, new taste experiences, and delicious surprises.

WINE PAIRING 45 p.P

Four wines that pair well with our menu.

DESSERTS

Cheese selection - Tölzer Kasladen 19
4 different varieties, fig mustard

Cheesecake 11
Saisonale Frucht, Crumble

Sorbet 5

DRINKS

Sake Sour 13
Mezcal, Amaro, Agavesirup

Negroni 13
Gin, Campari, Roter Wermut

Yuzuspritz 12
Yuzu, Tonic Water, Wermut

Gin Tonic 11

Vodka Soda 11

Espresso Martini 13

NON ALCOHOLIC

Cuvee Nr.11 Unreifer Apfel 10
Manufaktur Jörg Geiger

Rose Sekt pur 11
Strauch, Rheinhessen

AVIN Spritz 12
Himbeersyrup, Ezian, Orange

Mela Apfelsaft 0,2l 5
Eva Bio, Südtirol



All prices in Euro