

Classics

<i>Salad of wild herbs with fried mushrooms</i>	€	12.50
<i>Marinated salmon</i> <i>With Rösti and lime-crème fraîche</i>	€	16.00
<i>Club sandwich with steakhouse fries</i>	€	18.00
<i>Caesar salad with roasted chicken breast</i> <i>And Parmesan cheese dressing</i>	€	19.00
<i>Wiener Schnitzel</i> <i>With cucumber-potato salad</i>	€	22.00

Soups and starters

<i>Consommé of beef with sliced herbal pancakes</i>	€	9.00
<i>Cream soup of Jerusalem artichokes</i> <i>With scallops</i>	€	9.00
<i>Baked Hokkaido pumpkin</i> <i>With spiced yogurt and lamb's lettuce</i>	€	12.50
<i>Beef tatar with roasted bread</i>	€	18.00
<i>Salad of pomelo</i> <i>With sesame, chili and fried prawns</i>	€	14.00

Main Courses

<i>Tagliatelle</i> <i>With butternut pumpkin, goat cheese and walnuts</i>	€ 19.00
<i>Pan fried cod on Champagne Sauerkraut</i> <i>And potatoes</i>	€ 21.00
<i>Pan fried scallops, curry foam</i> <i>And pak choi on coconut-chili-risotto</i>	€ 22.00
<i>Bülow's burger of buffalo on brioche bun</i> <i>Quince mustard, onion chutney and Dresden cheese</i>	€ 19.00
<i>Braised beef cheeks with mushrooms</i> <i>On mashed potatoes and creamy Savoy cabbage</i>	€ 24.00
<i>Pink saddle of deer</i> <i>With brussels sprouts and dumplings</i>	€ 28.00

Desserts

<i>Crème brûlée</i> <i>With rosemary, ragout of kumquats and sorbet of plum</i>	€ 9.00
<i>Parfait of cinnamon with marinated cherries</i>	€ 9.00
<i>Warm chocolate cake with liquid core,</i> <i>Ragout of pears and vanilla ice cream</i>	€ 9.00
<i>Baked apple with roasted almonds</i>	€ 9.00
<i>Small selection of cheese</i>	€ 11.00