

STARTERS



CARPACCIO

€ 13,5

slices of fillet of beef marinated in truffle mayo,
served with rocket & roasted chanterelles

BURRATA

€ 12

creamy Buffalo mozzarella with tomatoes, pickled yellow beetroot,
Taggiasco olives & oil and herb pesto

BAVARIAN PRAWN

€ 15

Crusta Nova shrimp from Bavarian with two types of cauliflower,
Almond crumble with Ras el Hanout & peach

DAILY STARTER

€ 5,5 / € 11,5

Please ask for daily our recommendation

MAGIC MUSHROOM

€ 7,5

Wild mushroom essence with truffled celery ravioli, pickled shiitake & parsley oil

PASTA & VEGETARIAN

TRUFFLE PASTA

kleine Portion € 18 große Portion € 24

Tagliolini with truffle foam and sliced black Italian truffle from Luigi

THINK VEGGIE

€ 14,5

Crispy beetroot schnitzel breaded with puffed quinoa
with baby spinach, curry mayo & crisp

MAIN COURES



NORWAY SEATROUT

€ 24

cooked in 60 degrees warm butter, served with potato mousseline, leaf spinach and truffle foam

TURBOT

€ 27

Filet with salted lemon risotto & roasted chanterelles

CRAZY CHICKEN

€ 22

French corn feed poulard breast with broccoli mousseline, stuffed mini pumpkins, blackberry balsamic gel and jus

EMPIRE'S STEAK CLASSICS

BLACK ANGUS

€ 29

300 grams of well marbled Entrecôte from Black Angus from New Zealand with the typical fat eye

SPANISH PORK

€ 27

300 grams Iberico Pluma from Spain

BEEF

€ 19

200 grams tender fillet of beef

LADY CHICKEN

€ 12

French corn poulard breast fried in aromatics

BEILAGEN ZUR WAHL:

Sweet potato chips and homemade truffle mayo	€ 6,5
Romana salad hearts with truffle dressing, croutons & parmesan	€ 6,5
Leaf spinach, mashed potatoes & truffle foam	€ 8
Vegetables, mashes celery & Jus	€ 7,5