

wolfshöhle am mittag

lunch menu

beef tatar

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salmon, cauliflower and smoked almond

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pear, chocolate, mascarpone

35

à la carte

salad	8
consommé with maultaschen	9
field salad, bacon and croutons	12
fish soup	14
salad with grilled fish variation and herb butter	19
sweet potato with avocado and pomelo	19
ossetra caviar, beetroot and sour cream	28
goose liver terrine with raisins and sour dough bread	28
egg yolk 60/60 with black truffle and potato foam	28
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ricotta agnolotti with chervil parsnip cream and radicchio tardivo	26
char, chicorée and gnocchi	31
pikeperch and blood sausage, champagne cabbage and potatoes	44
seabass & sunchoke with an brown butter sauce (with osietra caviar + 15)	49
braised beef roll, red cabbage and potatoe mash	28
dombes duck in 2 ways with fried brussels sprouts	39
saddle of young deer with salsify and mashed potatoes	47
filet of beef "rossini" with goose liver and black truffle	49

kitchentime : tuesday to saturday 12.00 bis 14.00 und von 18.00 bis 21.30
on sunday, monday and public holiday we are closed