



Menu du Chef 42,50 €
2 courses of your choice

Starter

Vitello Tonnato new style
Sous - vide cooked cap of rump with tuna ice cream and capers
16,90 €

Goat cheese with pickled beet root,
and asparagus
16,90 €

Salad of white and green asparagus
with Chorizo and quail breast
16,90 €

Beef Tatar
with 68 C egg and bread chip
21,00 €

Beef Carpaccio,
Parmesan ice cream and rocked salad
21,00 €

Soups

Beef Essenz
with basil dumplings
12,90 €

Asparagus cream soup
with truffled puff pastry stick
12,90 €



Main course

Homemade basil Linguine
with two kinds of asparagus, truffle and crayfish
small 21,00 €
large 27,00 €

Two kinds of veal (filet and cheek)
with port vine jus, wild broccoli and curd dumplings
29,50 €

Chopped Rib Eye Steak
with potato gratin, braised tomatoes and cauliflower
30,00 €

Medium fried lamb hip
with asparagus ragout, banana shallot, and fried Polenta
30,00 €

Corn poulard breast
with baked asparagus and thyme potatoes
28,50 €

Fried pikeperch filet
with pearl barley Risotto, beet root and saffron
31,50 €

“Beelitzer” asparagus (300 grams)
with new potatoes and ramson Hollandaise or butter
26,50 €

Optional with:

Casa Modena – air dried truffle ham	6,50 €
Veal filet	12,00 €
Beef filet	12,00 €
Pikeperch	12,00 €