

## *Our cuisine ...*

... has a clear, seasonal signature and stands for a conscious approach to high-quality products.

We prefer to work with regional products and design our menu according to the four seasons.

Under the direction of **chef Jasper Wesch**, we create dishes that combine familiar flavors and artisanal precision.

In addition to seasonal accents, we attach great importance to timeless, classic dishes that have always been synonymous with fine dining—balanced compositions and carefully prepared.

Whether fish from local waters, meat from regional pastures, or vegetarian creations: our cuisine is both refined and down-to-earth, authentic and clear in flavor.

It invites you to (re)discover dishes, take your time, and experience special moments of taste.

**Bon appétit!**



*AZ*

*Menu*

Pasture-raised beef carpaccio (4/7)  
Two types of tomatoes | Balsamic reduction | Arugula  
Organic hay milk cheese | Fried capers



Tomatoconsommé (1/4/5/9/12)  
Veal and Sage Ravioli | Tomato concassé



Steamed White Halibut Fillet (2/4/7/9)  
Lemon Beurre Blanc | Mashed Sweet Potatoes  
Spinach Leaves | Green Onions

or

Braised ox cheek (4/5/7/9/12)  
Red Wine Sauce | Green asparagus | Semi-dried tomato  
Fried onions | Pommes Aligot



White chocolate panna cotta (4/7)  
Raspberry sauce | Vineyard peach sorbet

4 courses 68

Wine flight\* 20

3 courses with soup 53

3 courses with appetizer 59

Wine flight\* 16

(each selection including main course and dessert)

\*We will serve you one glass of corresponding wine per course.

Intolerances that can trigger allergies:

1 eggs 2 fish 3 crustaceans 4 dairy products 5 celery 6 sesame seeds 7 sulphur dioxide  
8 peanuts 9 Cereals containing gluten 10 Lupins 11 Nuts 12 Mustard 13 Soybeans 14 Molluscs

Additives:

a) Flavour enhancers b) Colours c) Preservatives d) Nitrite curing salt e) Nitrate f) Antioxidants  
(g) Sulphurised (h) Blackened (i) Waxed (k) Phosphate (l) Sweetener (m) Source of phenylalanine

## *Starters*

|  |    |
|--|----|
| Two kinds of salmon – pickled & tartare (2/4/12)<br>Beetroot   Apple   Horseradish   Dill sour cream                               | 17 |
| Carpaccio of grass-fed beef (4/7)<br>Two kinds of tomatoes   Balsamic Reduction   Rocket<br>Organic hay milk cheese   Fried capers | 17 |
| Goat cheese crème brûlée (4/7/11)<br>Pickled grapes   Leaf salad in walnut vinaigrette   | 15 |
| Tuna tataki (2/4/11/13)<br>Eggplant   Miso Paste   Horseradish Lemon Cream<br>Roasted Pine Nuts   wild herbs                       | 18 |

## *Soups*

|  |    |
|--|----|
| Bouillabaisse Strandhotel Style (2/3/5/7/9/12)<br>Two kinds of fish   Shrimp   Saffron | 14 |
| Tomatoconsommé (1/4/5/9/12)<br>Veal and Sage Ravioli   Tomato concassé                 | 12 |
| Beef broth (1/4/5/7/12)<br>Boiled beef   Vegetable juliennes   Egg custard             | 12 |
| Sweet potato and ginger soup (4/7/13/14)<br>Pan-fried scallops                         | 13 |

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## *Meat*

|   |    |
|---|----|
| Braised ox cheek (4/5/7/9/12)<br>Red Wine Sauce   Green asparagus   Semi-dried tomato<br>Röstzwiebel   Pommes Aligot    | 30 |
| Pink roasted duck breast (1/4/5/7/9/12)<br>Star anise and orange sauce   Braised chicory   Potato fritters              | 29 |
| Country Pig Medallions (4/5/7/12)<br>Pepper Cream Sauce   Sugar snap peas   Finger carrots<br>Celery puree   Triplets   | 28 |
| Roasted fillet of grass-fed beef (4/5/7/12)<br>Port Wine Jus   Wild Broccoli   Mini carrots<br>Truffled mashed potatoes | 36 |

## *Fish*

|   |    |
|---|----|
| Confit salmon steak (2/4/7/9)<br>Two types of pesto   Baby fennel   Ribbon noodles  | 28 |
| Pan-fried catfish fillet (2/3/4/5/7/9/12)<br>White wine sauce   Sugar snap peas   Celery purée<br>Oyster mushrooms   Parsley potatoes | 29 |
| Skin-fried redfish fillet (2/4/5/7/9)<br>Ratatouille   Ligurian olives   Dill potatoes  | 28 |
| Steamed white halibut fillet (2/4/7/9)<br>Lemon beurre blanc   Sweet potato purée<br>Leaf spinach   Spring onions                     | 34 |

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## *Vegetarian*

|   |    |
|---|----|
| Ribbon noodles in truffle cream (1/4/7/9)<br>Fried Wild Mushrooms   Herbal Oil   Truffle cheese | 21 |
| Oriental braised cauliflower (4/11)<br>Carrots   Cashews   Cranberries   Yogurt-lemon cream     | 21 |

## *Dessert*

|   |    |
|---|----|
| Strawberries au gratin (1/4/7/11)<br>Green pepper   Pernot sabayon   Pistachio ice cream      | 12 |
| Chocolate mousse   Orange sorbet (1/4/7/9/11)   | 12 |
| White chocolate panna cotta (4/7)<br>Raspberry sauce   Vineyard peach sorbet                  | 12 |
| Backenholzer Organic Hay Milk Cheese (4/7/9/11/12)<br>Fig mustard   Almond Fruit Bread   Nuts | 15 |

## *Children's dishes*

including a small scoop of ice cream with lollipop for dessert

|   |    |
|---|----|
| Fish & Chips<br>Fried fish fillet   French fries   Sour cream dip | 12 |
| Pork schnitzel<br>Peas & Carrots   Mashed potatoes                | 12 |
| Ribbon noodles   Tomato sauce   Grana Padano                      | 10 |

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## *Timeless classics*

|  |    |
|--|----|
| Beef Stroganoff (1/4/5/7/9/12)<br>Beef fillet   Gravy   Mustard   Pickled gherkin   Sour cream<br>Beetroot   Mushrooms   Tagliatelle   Leaf salad with vinaigrette   | 32 |
| “Ratsherrentopf” (4/5/7/9/12/d)<br>Roasted beef, pork, and chicken fillets<br>Roast gravy   Braised onions   Mushrooms   Fried potatoes  | 30 |
| Chateaubriand (1/4/5/7/9/12)<br>Approx. 420g whole roast beef fillet<br>Port wine jus   Café de Paris butter   Market vegetables<br>Truffled mashed potatoes   Pommes dauphine<br>(Cooking time medium approx. 35 minutes) | 78 |
| Finkenwerder-style plaice fillet (2/4/9/d)<br>Bacon sauce   Hamburg cucumber salad   Fried potatoes  | 29 |
| Pikeperch fillet fried skin-side down (2/4/7/9)<br>Beurre blanc   Leaf spinach   Steamed rice  | 28 |
| Pan-seared turbot fillet “Küchenmeister Style” (2/4/7/9/11/12)<br>Pineapple curry cream sauce   Mushrooms   Mustard seeds<br>Lettuce in sour cream   Fragrant rice   | 37 |
| Crème Caramel & Fresh Berries (1/4)  | 12 |

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