

## ESSZIMMER



### SOUP

Foamed asparagus soup  
Red shrimp | sugar snap pea | egg yolk  
*Celery | crustaceans | eggs | milk*  
14,00 €

### STARTER

Superfood salad from Keltenhof  
Champagne vinaigrette | buckwheat | avocado | blueberry  
*Celery | gluten/wheat | mustard*  
18,00 €

### MEAT

Irish Prime Beef Short Ribs  
Barbecue jus | creamed corn | wild broccoli | pearl onion  
*Celery | milk*  
32,00 €

### VEGETARIAN

Braised eggplant  
Parmesan | green tomato | herb dashi  
*Celery | gluten/wheat | milk | nuts*  
26,00 €

*Although we take special care in preparing food,  
we would like to warn guests suffering from allergies or having sensitivities  
that any of our meals may contain traces of allergens.*

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### STARTER

Flamed label rouge salmon  
Young cabbage | kefir | Prunier caviar  
*Celery | fish | milk | mustard*  
24,00 €

Esszimmer's beef tartar  
Roasted potato cream | pulpo | lovage  
*Eggs | milk | mollusks*  
28,00 €

Marinated asparagus from asparagus farm Böser  
Chopped organic egg | mini radish | pumpernickel  
*Celery | eggs | gluten/wheat | milk | nuts*  
22,00 €

### OUR HIGHLIGHT CARVED AT THE TABLE

Grilled veal chop from the butcher Glasstetter  
Asparagus | young peas | chanterelles | velouté  
*Celery | eggs | gluten/wheat | milk*  
Per person 48,00 €

### FISH

Atlantic halibut fillet  
Garden tomatoes | sepia risotto | caldeirada broth  
*Celery | fish | milk | mollusks*  
44,00 €

### CHEESE SELECTION

### FROM THE BUFFET &

### SWEETS FROM OUR PATISSERIE

22,00 €