27 Co MENUE

STARTERS

venison carpaccio · beetroot · blackberry · horseradish · buckwheat

black salsify · raspberry · Brussels sprouts · beech nuts · truffle

scallop · jerusalem artichoke · pear · hazelnut

SOUP

roasted cauliflower · granny smith · sesame

INTERMEDIATE DISH

ravioli · porcini mushrooms · parmesan · nut butter · thyme

REFRESHMENT

homemade sorbet with Crémant
additional charge + 7.50 €

MAIN COURSE

veal loin · potato · pointed cabbage · madeira gravy

sea bass · fennel · orange · rouille

pumpkin · smoked · lentils · celery · pomegranate

DESSERT

quince · vanilla · buttermilk · honey

plum · quark · chocolate · poppy seeds

cheese platter · fruit bread · homemade chutney

3-course menu	62.00 €
wine accompaniment (3 wines 0.1, espresso)	+ 29.00 €
4-course menu	73.00 €
wine accompaniment (4 wines 0.1, espresso)	+ 38.00 €
5-course menu	84.00 €
wine accompaniment (5 wines 0.1, espresso)	+ 47.00 €
6-course menu	95.00 €
wine accompaniment (6wines 0.1, espresso)	+ 56.00 €

Our entire range
of drinks can
be found here.

BREAKFAST ROYAL – the brunch-like breakfast
in the fireplace-room.
Every first and third Sunday of the month
from 10.00 am to 2.00 pm.
All information and booking on our website.

our premium partners

GLÖCKNER AUTOMOBILE | SEIT 1961.

EGOIST

MEISSEN est. 1710

Versicherungen, Finanzen & Immobilien
Norman Trepte & Partner

CHAMPAGNE
TAITTINGER
Reims