



Appetizer

Meze

Crispy Prawns, Curry Mango Dip | Mum's Köfte, Spiced Tomato Sugo |
Cucumber Ayran | Hummus, Beetroot, Grapes | Fig Carpaccio, Pomegranate, Goat's Cheese
Pogaca, Wagyu, Coriander | Cig Köfte, Romaine Lettuce, Sumac |
Baba Ghanoush, Mulberries, Sesame Seeds | Charcoal-Grilled Octopus, Fregola Sarda, Sucuk Parsley
35 € per person, at least 2 persons

Samosa

Courgette | Feta | Red Cabbage Currant Salad
29 €

Chickpea Curry Soup

Falafel | Ginger | Coriander
24 €

Yellowfin Tuna Tatar

Miso Humus | Viola Eggplant | Jalapeno Cucumber
32 €

Main

Tortellini

Muhammara | Yoghurt | Black Walnut
36 €

Halibut

Crabs | Lentils Dal | Cauliflower
48 €

Filled Mini Pumpkin

Risoni Risotto | Feta | Pine Nuts
36 €

Braised Bavarian Wagyu

Kale Roll | Hokkaido Pumpkin | Vadouvan Jus
45 €

Crispy Pageou Duck

Dumplings | Apple and red cabbage | Orange jus
Serves 2 – **Preparation time 70 minutes**
pro Person 69 €

Dessert

Honey Mille - feuille

Lime | Mascarpone | Mandarins Sorbet
18 €

Revani

Quince | Renekloden | Pineapple Coconut Ice Cream
18 €

White Chocolate Mousse

Cashew | Cranberry | Pear Sorbet
18 €

Cheese Selection Tölzer Kas'Laden with Chutney

25 €

Each additional bread basket will be charged at € 4.50
Chef **Christian Wurmsam** – Sous Chef **Hannes Stempfle**