DINNER

BEFORE

BREAD & BUTTER (FOR 2 PEOPLE) 5,90
SALTED ALPINE CULTURED BUTTER | PIMENT ESPELETTE
SYLT SOURDOUGH | FARMER'S BREAD

MENU1

IKARIMI SALMON
MANDARIN | DAIKON RADISH | SESAME

SPICY THAI SOUP**
LEMONGRASS | SPRING ONION | SHIITAKE

SCALLOP
ROSCOFF ONION | MISO | CITRUS

NEW ZEALAND FILLET OF BEEF
CARROT | CHILI | SALSA VERDE

APRICOT MOJITO**
BERRIES | COCONUT | CHOCOLATE CRUNCH

3 COURSE MENU - 84,90 (WITHOUT THAI SOUP AND SCALLOP)
4 COURSE MENU - 99,90 (WITHOUT SCALLOP)
5 COURSE MENU - 124,90

MENU2

EGGPLANT**
WHITE BEAN | CHIMICHURRI | HAZELNUT

SPICY THAI SOUP**
LEMONGRASS | SPRING ONION | SHIITAKE

KING TRUMPET MUSHROOM**
ROSCOFF ONION | MISO | CITRUS

CAULIFLOWER*
CARROT | CHILI | SALSA VERDE

APRICOT MOJITO**
BERRIES | COCONUT | CHOCOLATE CRUNCH

3 COURSE MENU - 64,90 (WITHOUT THAI SOUP AND MUSHROOM)
4 COURSE MENU - 79,90 (WITHOUT MUSHROOM)
5 COURSE MENU - 94,90

WINE

WINE FLIGHT	NON-ALCOHOLIC PAIRING
3 COURSE 29,90	3 COURSE 22,90
4 COURSE 37,90	4 COURSE 29,90
5 COURSE 49,90	5 COURSE 39,90

THE WINE RECOMMENDATIONS CAN EITHER BE BOOKED WITH OUR MENUS OR ORDERED WITH THE À LA CARTE DISHES.

All prices in EURO incl. service and VAT. Tips not included.
A list of additives is available on demand.

APPETIZERS

SPICY THAI SOUP** 14,90
LEMONGRASS | SPRING ONION | SHIITAKE

BEEF TARTARE 24,90
KING TRUMPET MUSHROOM | MUSTARD SEEDS
TOASTED SOURDOUGH BREAD

IKARIMI SALMON 23,90
MANDARIN | DAIKON RADISH | SESAME

CREAMY BURRATA* 18,90
PANZANELLA | HOKKAIDO PUMPKIN | PEAR

TUNA CEVICHE 22,90
CORN | SHALLOT | MANGO

EGGPLANT** 19,90
WHITE BEAN | CHIMICHURRI | HAZELNUT

INTERMEDIATE COURSE

BOUILLABAISSE 24,90
PRAWN | VENUS MUSSEL | SEA BASS

SCALLOP or KING TRUMPET MUSHROOM** 24,90 18,90
ROSCOFF ONION | MISO | CITRUS

WILD BOAR 19,90
CELERIAC | CHERRY | KALAMANSI

MAIN COURSE

TRUFFLE PASTA* 34,90
TAGLIOLINI | TRUFFLE CREAM | AUTUMN TRUFFLE
ADD ON: NEW ZEALAND FILET OF BEEF + 24,90

VENISON TWO WAYS 49,90
PUMPKIN | BLACKBERRY | WALNUT

NEW ZEALAND FILLET OF BEEF or CAULIFLOWER* 49,90 29,90
CARROT | CHILI | SALSA VERDE

GUINEA FOWL or CELERIAC* 32,90 29,90
CHESTNUT | LEEK | RADICCHIO

SEA BASS 34,90
PARSNIP | BLACK TRUMPET MUSHROOM | TARRAGON

YELLOWFIN TUNA 44,90
DASHI RISOTTO | OYSTER MUSHROOM | SUGAR SNAP PEAS

ZUCCHINI BLOSSOM** 29,90
LENTIL DAL | CASHEW | SOY-YOGURT

DESSERT

APRICOT MOJITO** 15,90
BERRIES | COCONUT | CHOCOLATE CRUNCH

THE CHOCOLATE CUBE* 17,90
SPECULOOS | BAKED APPLE | CHAI

VALRHONA CHOCOLATE 72% 17,90
GANACHE | MALT | PLUM

WE SERVE FREE WIFI IN OUR RESTAURANT
For smartphones and tablets only.
Please no Laptops on the table.

* VEGETARIAN
** VEGAN POSSIBLE

KUNSTMUSEUM STUTTGART