

# DINNER

## BEFORE

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

## MENU1

**RED PRAWN CARPACCIO**  
BUTTERMILK | CELERY | BLOOD ORANGE

**SPICY THAI SOUP\*\***  
LEMONGRASS | SPRING ONION | SHIITAKE

**SCALLOP**  
ROSCOFF | SHISO | LIME

**IRISH FILLET OF BEEF**  
BEETROOT | XO-SAUCE | KATAIFI

**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

**CHAR GRILLED ROMAINE LETTUCE\***  
HARISSA | CHIMICHURRI | PARMESAN

**SPICY THAI SOUP\*\***  
LEMONGRASS | SPRING ONION | SHIITAKE

**POM POM MUSHROOM\***  
ROSCOFF | SHISO | LIME

**AUBERGINE\***  
BEETROOT | UNAGI SAUCE | KATAIFI

**GUANAJA CHOCOLATE\*\***  
NASHI PEAR | HONEY | EARL GREY

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

### WINE FLIGHT

3 COURSE 29,90  
4 COURSE 37,90  
5 COURSE 49,90

### NON-ALCOHOLIC PAIRING

3 COURSE 22,90  
4 COURSE 29,90  
5 COURSE 39,90

## WINE

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

CUCUMBER | WASABI | TOPINAMBUR

**RED PRAWN CARPACCIO** 23,90

BUTTERMILK | CELERY | BLOOD ORANGE

**CREAMY BURRATA\*** 19,90

HEIRLOOM TOMATOES | POINTED CAPSICUM | FRISÉE

**TUNA CEVICHE** 22,90

MANGO | CHILI | CORIANDER

**CHAR GRILLED ROMAINE LETTUCE\*** 19,90

HARISSA | CHIMICHURRI | PARMESAN

## INTERMEDIATE COURSE

**PACCHERI MASSI** 23,90

WILD BOAR | POINTED CAPSICUM | CRANBERRY

**BOUILLABAISSÉ** 24,90

PRAWN | VENUS MUSSEL | COD

**SCALLOP or POM POM MUSHROOM\*** 24,90 18,90

ROSCOFF | SHISO | LIME

## MAIN COURSE

**TRUFFLE PASTA\*** 34,90

TAGLIOLINI | TRUFFLE CREAM | WINTER TRUFFLE

**SADDLE OF VENISON** 49,90

CELERIAC TWO WAYS | QUINCE | BLACKBERRY

**IRISH FILLET OF BEEF or AUBERGINE\*** 49,90 29,90

BEETROOT | XO-SAUCE | KATAIFI

**ATLANTIC COD or CAULIFLOWER\*** 39,90 29,90

PARSNIP | SHIMEJI MUSHROOMS | TARRAGON

**YELLOWFIN TUNA** 49,90

DASHI RISOTTO | EDAMAME | SUGAR SNAP PEAS

**GUINEA FOWL or HALLOUMI\*** 34,90 25,90

BELUGA LENTILS | OKRA | LIME YOGHURT

**SMOKED TOFU\*\*** 29,90

CABBAGE | AUBERGINE | POMEGRANATE

## DESSERT

**APRICOT MOJITO** 15,90

BERRIES | COCONUT | CHOCOLATE CRUNCH

**GUANAJA CHOCOLATE\*\*** 17,90

NASHI PEAR | HONEY | EARL GREY

**ALMOND FINANCIER\*** 15,90

SEA BUCKTHORN | DILL | CUMQUAT

WE SERVE FREE WIFI  
IN OUR RESTAURANT 

For smartphones and tablets only.  
Please no Laptops on the table.

\* VEGETARIAN

\*\* VEGAN

KUNSTMUSEUMSTUTTGART