

DINNER

BEFORE

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

MENU1

CANADIAN PIKE CARPACCIO
RED ONION | SHISO | KIMIZU

SPICY THAI SOUP**
LEMONGRASS | SPRING ONION | SHIITAKE

SCALLOP
BABY SPINACH | LIME | BEURRE BLANC

IRISH FILLET OF BEEF
WHITE ASPARAGUS | POTATO | THAI HOLLANDAISE

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

WHITE AND GREEN ASPARAGUS**
FALAFEL | HUMMUS | ELDERFLOWER

SPICY THAI SOUP**
LEMONGRASS | SPRING ONION | SHIITAKE

POM POM MUSHROOM*
BABY SPINACH | LIME | BEURRE BLANC

CELERY*
WHITE ASPARAGUS | POTATO | THAI HOLLANDAISE

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 | NORI

CANADIAN PIKE CARPACCIO 23,90
RED ONION | SHISO | KIMIZU

CREAMY BURRATA* 19,90
HEIRLOOM TOMATOES | POINTED CAPSICUM | FRISÉE

TUNA CEVICHE 22,90
MANGO | CHILI | CORIANDER

WHITE AND GREEN ASPARAGUS** 19,90
FALAFEL | HUMMUS | ELDERFLOWER

INTERMEDIATE COURSE

SHORT RIB 24,90
CARROT | THAI LEEK | BARECUE AROMA

BOUILLABAISSÉ 24,90
PRAWN | VENUS MUSSEL | POLLACK

SCALLOP or POM POM MUSHROOM* 21,90 18,90
BABY SPINACH | LIME | BEURRE BLANC

MAIN COURSE

ONSEN TAMANGO 29,90
RAMEN | IBERICO PORK | GREEN ASPARAGUS

LAMB TWO WAYS or AUBERGINE** 49,90 29,90
MOGRABIEH | POINTED CAPSICUM | YOGHURT

NEW ZEALAND FILLET OF BEEF or CELERY* 49,90 29,90
WHITE ASPARAGUS | POTATO | THAI HOLLANDAISE

ATLANTIC POLLACK or CAULIFLOWER* 39,90 29,90
PARSNIP | SHIMEJI MUSHROOMS | TARRAGON

YELLOWFIN TUNA 49,90
DASHI RISOTTO | EDAMAME | SUGAR SNAP PEAS

GUINEA FOWL 34,90
QUINOA | SPRING ONION | DASHI

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

KIWI & MATCHA* 16,90
VALRHONA IVOIRE | TARRAGON

WE SERVE FREE WIFI
IN OUR RESTAURANT 

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

* VEGETARIAN

** VEGAN POSSIBLE

KUNSTMUSEUM STUTTGART