

DINNER

BEFORE

MENU

MENU 2

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
VINEYARD PEACH TARRAGON FRISEE	
TUNA CEVICHE	22,90
MANGO CHILI CORIANDER	
GRILLED ROMAINE LETTUCE**	19,90
HARISSA CHIMICHURRI PARMESAN	

INTERMEDIATE COURSE

SHORT RIB	24,90
CARROT THAI LEEK BARBECUE AROMA	
BOUILLABAISSE	24,90
PRAWN VENUS MUSSEL COD	
SCALLOP or POM POM MUSHROOM*	24,90 18,90
GRAPE JASMINE LARDO	
LANGOUSTINE	29,90
WHITE BEAN ARTICHOKE SOY	

MAIN COURSE

TRUFFLE PASTA*	34,90	
TAGLIOLINI TRUFFLE CREAM AUTUMN TRUFFLE		
ADD ON: NEW ZEALAND FILLET OF BEEF	+ 24,90	
LAMB TWO WAYS or AUBERGINE	39,90	29,90
MOGRABIEH SWEET POINTED PEPPER YOGURT		
NEW ZEALAND FILLET OF BEEF	49,90	
CORN CARROT MOLE NEGRO		
BARBARY DUCK	34,90	
NUTMEG PUMPKIN BRUSSEL SPROUTS SHISO		
MISO COD or CAULIFLOWER*	39,90	29,90
VENERE RICE TERIYAKI FENNEL		
YELLOWFIN TUNA	49,90	
DASHI RISOTTO EDAMAME SUGAR SNAP PEAS		
SMOKED TOFU**	29,90	
CABBAGE AUBERGINE POMEGRANATE		

DESERT

APRICOT MOJITO	15,90
BERRIES COCONUT CHOCOLATE CRUNCH	
GUANAJA CHOCOLATE**	17,90
DRAGON FRUIT CACAO LYCHEE	
BLUEBERRY PIE*	16,90
YOGHURT BLUEBERRY ANCHAN	

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.

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

*** VEGETARIAN**
**** VEGAN POSSIBLE**

KUNSTMUSEUM STUTTGART