

DINNER

BEFORE

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

MENU1

FJORD THOUT
GREEN APPLE | CUCUMBER | MISO

SPICY THAI SOUP**
LEMONGRASS | SPRING ONION | SHIITAKE

SCALLOP
FENNEL | RHUBARB | LEMON

NEW ZEALAND 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

GREEN & WHITE ASPARAGUS**
HUMMUS | SESAME | FALAFEL

SPICY THAI SOUP**
LEMONGRASS | SPRING ONION | SHIITAKE

KING TRUMPET MUSHROOM**
FENNEL | RHUBARB | LEMON

CAULIFLOWER*
PEA | MOREL | SALTED LEMON

STICKY RICE**
MANGO | MOCHI | COCONUT

3 COURSE MENU - 64,90 (WITHOUT THAI SOUP AND MUSHROOM)
4 COURSE MENU - 79,90 (WITHOUT MUSHROOM)
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
QUAIL EGG | CAPER | ENOKI MUSHROOM

FJORD TROUT 23,90
GREEN APPLE | CUCUMBER | MISO

CREAMY BURRATA* 18,90
WILD GARLIC | TOMATOES | ALMOND

TUNA CEVICHE 22,90
AVOCADO | GREEN PAPAYA | LEMON

GREEN & WHITE ASPARAGUS** 19,90
HUMMUS | SESAME | FALAFEL

INTERMEDIATE COURSE

BOUILLABaisse 24,90
PRAWN | VENUS MUSSEL | COD

SCALLOP or KING TRUMPET MUSHROOM** 24,90 18,90
FENNEL | RHUBARB | LEMON

DIM SUM 19,90
IBERICO | KIMCHI | SMOKE ALMOND

MAIN COURSE

WHITE ASPARAGUS* 29,90
POTATO | THAI HOLLANDAISE
ADD ON: NEW ZEALAND FILLET OF BEEF + 19,90
ADD ON: AIR-DRIED HAM + 9,90

NEW ZEALAND FILLET OF BEEF or CAULIFLOWER* 49,90 29,90
PEA | MOREL | SALTED LEMON

BLACK FEATHERED CHICKEN or CELERY* 32,90 29,90
COUSCOUS | BABY LEEK | PISTACHIO | RAISIN

MISO HALIBUT 39,90
OYSTER-TAPIOKA | SPRING ONION | GREEN ASPARAGUS

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

LOTUS ROOT** 29,90
SHITAKE | CARROT | CHILI

DESSERT

APRICOT MOJITO 15,90
BERRIES | COCONUT | CHOCOLATE CRUNCH

GUANAJA CHOCOLATE 17,90
SALTED CARAMEL | POMEGRANATE | TONKA BEAN

STICKY RICE** 17,90
MANGO | MOCHI | COCONUT

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

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

KUNSTMUSEUMSTUTTGART