

DINNER			APPETIZERS	SPICY THAI SOUP** LEMONGRASS SPRING ONION SHIITAKE 14,90		
BEFORE	BREAD & BUTTER (FOR 2 PEOPLE) 5,90 SALTED ALPINE CULTURED BUTTER PIMENT ESPELETTE SYLT SOURDOUGH FARMER'S BREAD			BEEF TARTARE KING OYSTER MUSHROOM MUSTARD SEEDS TOASTED SOURDOUGH BREAD 24,90		
	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		IKARIMI SALMON MANDARIN DAIKON RADISH SESAME 23,90 SMOKED BURRATA* PANZANELLA HOKKAIDO PUMPKIN PEAR 18,90 TUNA CEVICHE CORN SHALLOT MANGO 22,90 EGGPLANT** WHITE BEAN CHIMICHURRI HAZELNUT 19,90		
INTERMEDIATE COURSE			BOUILLABAISSE PRAWN VENUS MUSSEL SEA BASS 24,90			
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		SCALLOP or KING TRUMPET MUSHROOM** ROSCOFF ONION MISO CITRUS 24,90 18,90 WILD BOAR CELERIAC CHERRY KALAMANSI 19,90			
	MAIN COURSE			TRUFFLE PASTA* TAGLIOLINI TRUFFLE CREAM AUTUMN TRUFFLE ADD ON: NEW ZEALAND FILET OF BEEF 34,90 + 24,90		
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	VENISON TWO WAYS PUMPKIN BLACKBERRY WALNUT 49,90		
THE WINE RECOMMENDATIONS CAN EITHER BE BOOKED WITH OUR MENUS OR ORDERED WITH THE À LA CARTE DISHES.		NEW ZEALAND FILLET OF BEEF or CAULIFLOWER* CARROT CHILI SALSA VERDE 49,90 29,90				
All prices in EURO incl. service and VAT. Tips not included. A list of additives is available on demand.				DESSERT	BLACK FEATHERED CHICKEN or CELARIC* COUSCOUS BABY LEEK PISTACHIO RAISIN 32,90 29,90	
		SEA BASS PARSNIP CHANTERELLE TARRAGON 34,90				
		YELLOWFIN TUNA DASHI RISOTTO OYSTER MUSHROOM SUGAR SNAP PEAS 44,90		ZUCCHINI BLOSSOM** LENTIL DAL CASHEW SOY-YOGURT 29,90		
				APRICOT MOJITO BERRIES COCONUT CHOCOLATE CRUNCH 15,90		
				THE CHOCOLATE CUBE* IVOIRE CHOCOLATE RASPBERRY YUZU 17,90		
				VALRHONA CHOCOLATE 72% GANACHE MALT PLUM 17,90		

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

* VEGETARIAN
** VEGAN POSSIBLE

KUNSTMUSEUM STUTTGART