

# DINNER

## BEFORE

**BREAD & BUTTER (FOR 2 PEOPLE)** 5,90  
DASHI TOMATO | SYLT SOURDOUGH  
ALPINE RYE BREAD

## MENU 1

**FJORD TROUT**  
CUCUMBER | CITRUS | BLACK FOREST MISO

**DIM SUM**  
SUGAR SNAP PEA | TOM KHA GAI | PEANUT

**SCALLOP**  
CAULIFLOWER | ALMOND | VADOUVAN BEURRE BLANC

**BEEF TWO WAYS**  
KIMCHI | GREEN ASPARAGUS | RED SUMAC

**APRICOT MOJITO**  
BERRIES | COCONUT | CHOCOLATE CRUNCH

3 COURSE MENU - 84,90 (WITHOUT TROUT & SCALLOP)  
4 COURSE MENU - 109,90 (WITHOUT SCALLOP)  
5 COURSE MENU - 134,90

## APPETIZERS

**SPICY THAI SOUP\*** 14,90  
PULLED CHICKEN | SPRING ONION | SHIITAKE MUSHROOM

**BEEF TARTARE** 24,90  
SPRUCE SHOOTS | RYE BREAD | RADISH

**FJORD TROUT\* or KOHLRABI\*** 26,90 18,90  
CUCUMBER | CITRUS | BLACK FOREST MISO

**CREMIGE BURRATA** 19,90  
HEIRLOOM TOMATE | BASILIKUMEMULSION  
WILD HERBS

**TUNA CEVICHE** 22,90  
AVOCADO | CORIANDER | HEART OF PALM

## MENU 2

**KOHLRABI**  
CUCUMBER | CITRUS | BLACK FOREST MISO

**DIM SUM**  
SUGAR SNAP PEA | TOM KHA GAI | PEANUT

**CELERY**  
CAULIFLOWER | ALMOND | VADOUVAN BEURRE BLANC

**AUBERGINE**  
KIMCHI | GREEN ASPARAGUS | RED SUMAC

**JAPANESE TEATIME**  
MANJARI CHOCOLATE | MATCHA | TROPICAL FRUITS

3 COURSE MENU - 64,90 (WITHOUT KOHLRABI & CELERY)  
4 COURSE MENU - 84,90 (WITHOUT CELERY)  
5 COURSE MENU - 109,90

## INTERMEDIATE COURSE

**SCALLOP** 28,90  
CAULIFLOWER | ALMOND | VADOUVAN BEURRE BLANC

**DIM SUM** 24,90  
SUGAR SNAP PEA | TOM KHA GAI | PEANUT

## MAIN COURSE

**YELLOWFIN TUNA or WATERMELON\*** 49,90 29,90  
ASPARAGUS RISOTTO | WASABI | KOMBU

**BEEF TWO WAYS or AUBERGINE\*** 49,90 29,90  
KIMCHI | GREEN ASPARAGUS | RED SUMAC

**CORN FED CHICKEN** 34,90  
FREGOLA SARDA | CHERRY TOMATO DASHI | GARUM

**IBERICO PORK or CELERY\*** 39,90 29,90  
BELLY & DIM SUM | POINTED CABBAGE | UMAMI SAUCE

**RICE NOODLES\*** 26,90  
SMOKED TOFU | MINI VEGETABLES | RED CURRY  
WITH ARGENTINE RED PRAWNS INSTEAD OF TOFU +11,90

### WINE FLIGHT

3 COURSE 29,90  
4 COURSE 39,90  
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.

**KUNSTMUSEUM STUTTGART**

## DESSERT

**APRICOT MOJITO** 15,90  
BERRIES | COCONUT | CHOCOLATE CRUNCH

**JAPANESE TEATIME** 17,90  
MANJARI CHOCOLATE | MATCHA | TROPICAL FRUITS

**CHOCOLATE & TONKA BEAN** 15,90  
WARM CHOCOLATE CAKE | TONKA BEAN ICE CREAM | NUT

**FINEST CHEESE** 19,90  
FIG MUSTARD | FRUIT LOAF | FOCCACIA

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



**\* VEGETARIAN /  
VEGAN POSSIBLE**