



Unsere Messerkarte **Trade Fair Menu**

Tatar vom Räucheraal

Tapioka, Soja, Birne, Kresse-Salat
Smoked Eel Tartare, tapioca, soy, pear, cress salad

€33

Spargelcremesuppe

Brotcroutons, Petersilien-Öl
Cream of Asparagus Soup, croutons, parsley oil

€24

Düsseldorfer Senfrostbraten

Rumpsteak mit Senfkruste, Kartoffelpüree, Spargelragout
Striploin steak with mustard crust, mashed potatoes, asparagus ragout

€39

Gebratenes Doraden-Filet

Risotto, grüner & weißer Spargel, Bärlauchöl
Pan-Fried Sea Bream Fillet, risotto, green and white asparagus, wild garlic oil

€41

Erdbeer Mousse

Vanilleschaum, Hippe, Rhabarber-Sorbet
Strawberry mousse, vanilla foam, cream cheese, rhubarb sorbet

€21

Käseauswahl

Hausgemachtes Früchtebrot, Feigensenf
Variation of cheese, fig mustard, fruit bread

€25