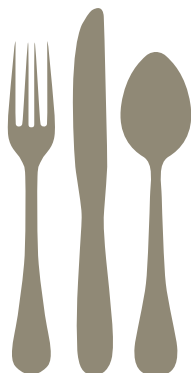


SOUP Starters



STARTERS

Buratta with Cima di Rapa
and Olive oil
10 €

Antipastisalat
of watermelon,
Lardo di Colonata
Nduja Crostini
12 €

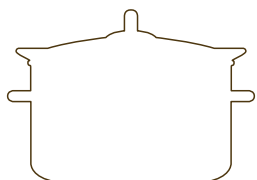
Vietnamese springroll
with glass noodles and
prawns on papayasalat
12 €

Salad with vegetables
in different textures with
ginger vinaigrette
8 €

SOUP KITCHEN

Chanterelle soup
with crème fraîche
and spring onion
7,50 €

Basque pimentoessence
with chorizo-dumplings
8,50 €



LOCAL

Cold sliced tri tip
with roasted potatoes,
home-made pickles and
Frankfurt green sauce
18,50 €



SIENER'S MENU SURPRISE

Let us surprise you

3 courses
44 €

4 courses
53 €

5 courses
62 €

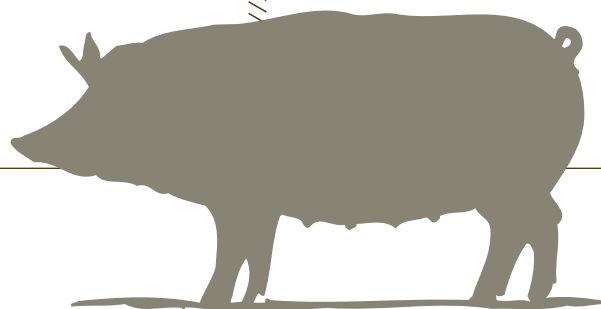
- Only per table -

THE CONCEPT YOUR TASTE

Nothing is as individual
as taste -
nothing is as tasteful
as individuality.

Taste spurred
by inspiration,
therefore no menu
is like the other.

Seduce your palate
with variety and
enjoy the opportunity
of free choice.



MAIN Course

NOW IN SEASON...

Linguini „al Gamberoni“
with cherry tomatoes
and peperoncini
19 €

Codfish with tarragon crust
and light hot leaf spinach
with Sicilian potatoes
23 €

VEGAN

„Taj Mahal Bowl“
with cream lentil-Dahl,
cashew-carrot slaw,
Kale salad, gherkin-relish
and pappadam
16 €

ESSZIMMER CLASSICS

Sliced meat „Zurich style“
with fried Hash browns,
lettuce in cream dressing
24 €

„Osso buco“
of the Vogelsberger heifer
- for two persons -
with Risotto Milanese
and pointed cabbage
with chanterelles
24 € per person

VEGGI

Home-made goat cheese
raviolo with pine nut butter
on zuchinispaghetti and
datterino tomato confit
16 €

FIT & VITAL

Caesar salad
with Cajun-chicken
and roasted bacon
19 €

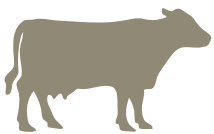
Miso salmon
with Terriyaki radish
and wasabi-purée
23 €

Buddha Bowl „Vietnam“
glass noodles /
sesame dressing /
roasted vegetables /
prawns / baby leaf salad
18 €

Buddha Bowl „Italia“
roasted vegetables /
Buratta / Parma ham /
Risotto-dumplings / Datterino
tomatoes and basil pesto
17 €

SAVING THE BEST FOR LAST

Choose the main ingredient for your menu and choose two further components



FROM THE FIELD

Irish rib-eye mignon
(ca. 200 g)
32 €

US-Prime Striploin
(ca. 300 g)
39 €

Caramelized
poularde
19 €

Braised shoulder
of Herford ox
19 €



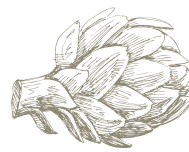
FROM FLOWING WATERS

Filet
of turbot
38 €

Baked filet of dover sole
with sauce remoulade
32 €

Redfish in
caper-lemon-butter
24 €

Spicy
prawns
26 €



VEGETABLES

Egg plant
Caponata

Spicy
spinach

Garden vegetables
in herbal butter

Lettuce
in cream dressing



SIDE-DISHES

Oriental
sweet potato fries

Mashed potatoes
with roastet onions

Sizilian
potatoes

Creamy parmesan-polenta
with rosemary