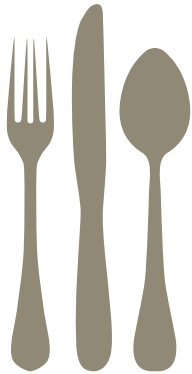


SOUP Starters



STARTERS

Tatar of char with butter
milk, dill and garden radish
13 €

Rocket salad with Grana
Padano and roastet pine
nut seeds
9,5 €

Flamed tataki of beef with
spicy turnip salad
14 €

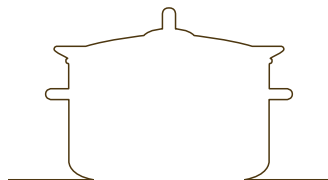
Salad of Puy lentils with
smoked salmon and
lamb's lettuce
13 €

Salad of pulpo with crispy
chicken and braised
aubergine
13 €

SOUP KITCHEN

Cream soup of sunchoke
with roastet hazelnuts and
parsley pesto
7 €

Singapur Laksa soup with
chicken and coconut milk
8,5 €



LOCAL

Gently cooked veal with
young pointed cabbage,
pan fried potatoes and
served with local
green sauce
17,5 €



SIENER'S MENU SURPRISE

Let us surprise you

4 courses
53 €

5 courses
62 €

6 courses
70 €

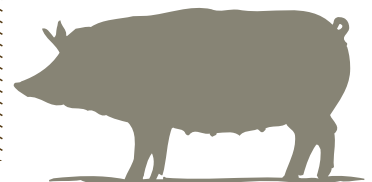
- Only per table -

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.



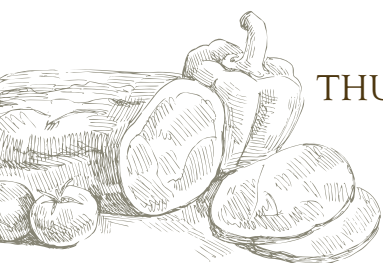
Youngster

THURSDAYS - FOR ALL GUESTS YOUNGER THAN 25 YEARS

4-course menu

Incl. Aperitiv, a glass of wine, a bottle of water and a hot drink

99 € for two people



MAIN Course

AROUND THE WORLD...

Jerk chicken with coconut
peanut salad and „dirty rice“
20 €

Lamb curry with yoghurt,
cinnamon and Aubergine
served with Basmati rice
22 €



ESSZIMMER CLASSICS

Beef Bourginion with small
onions, smoked ham, mashed
potatoes mixed with cheese
and Brussels sprouts
19 €

„Zürcher Geschnetzeltes“
strips of veal in a creamy
mushroom sauce with
a large hash brown
23 €

„FOR 2 PERSONS“
(carved at the table)

Double filet of beef with
roastet shallots, braised leek
and spicy sweet potato fries
37 € pro Person

FIT & VITAL

Turbot with oyster mayonnaise,
cucumber salsa and pea-fries
38 €

Cereal Bowl
Tempura shrimps on barley,
lentils, spelt with young
vegetables and herb salad,
ginger dressing and avocado
21 €

LIGHT DISH

Spicy cod in
Buttermilk with lentil dal
and winter vegetables
27 €

VEGGI

Ajuvedish beet root Curry
with lentil rice and cumin
yoghurt
17 €

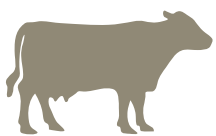
Local bread dumplings mixed
with local cheese, fried
mushrooms, lamb's lettuce
and garden reddish vinaigrette
17,5 €

VEGAN

Cauliflower Taccos
with Avocado hummus
and smoked tomato salsa
18 €

SAVING THE BEST FOR LAST

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



FROM THE FIELD

Filet of beef
35 €

Rib eye of suckling veal
29 €

Braised knuckel of lamb
with Gremolata
21 €

Chicken breast fried
in herbal butter
19,5 €



FROM FLOWING WATERS

Turbot
36 €

Gilthead
25 €

Miso Salmon
26 €

winter cod
26 €



VEGETABLES

fried brokkoli with garlic
and chili

puree of peas with mint and
mascarpone

roastet brussles sprout with
bacon

spicy asian cucumber salad



SIDE-DISHES

potato puree with capers,
lemon and brown butter

Pumpkin curry with coconut
and lime

sweet potato fries with ducca

creamy polenta with porcini
mushrooms