

Starters

Carpaccio of Beef „dasTURM“	15,00
Goat milk cheese roasted in blankets on herbal salad	12,50
Russian egg with Sevruga Caviar on French salad	15,00
Roasted Gooseliver with Sweetwine-Apricots and housemade Brioche	16,50
Vitello Tonnato	14,50
Beef Tartar	16,00
Balik salmon with a cold soup of cucumber and melon	16,00

Soups

Truffled Potatoesoup	7,50
Fishsoup “das Turm” with Garlic Bread and Aioli	7,00

Meat

Filet of beef „Rossini“ on mashed potatoes with young carrots	28,00
Saddle of lamb with cream fissesles and thyme potatoes	26,00
Roasted Duck with orange polenta and pea pods	23,00
Veal cutlet on Chicory and gnocchi with basil	25,00

Fish

Crispy char „Gut Dornau“ on tomato-basil-ragout	22,00
Filet of Turbot with Dill Potatoes and vegetables	26,00

Pasta & Risotto

Homemade Cappellaci with Ricotta in Marjoram-Butter	12,00/16,00
Tagliatelle „Cipriani“ with ragout of duck and herbs	13,50/17,50
Risotto with fresh herbs and goat milk cheese	12,00/16,00

Salad

Rucola salad with parmesan	6,00
Leaf salad with pear and honey vinaigrette	5,00

Dessert

Punch-Donut on Amaretto Foam	8,00
Three kinds of sorbet (passion fruit, white peach, strawberry)	8,00
Soufflé au chocolat with Sugar Melon Ice	8,00
“Rahmdalken” with Blueberry ragout and vanilla ice	8,00
Variation of desserts „dasTURM“ (baked, frozen, creamy)	12,00
Selection of cheese small	8,00
Selection of cheese big	12,00