

MARY'S

R E S T A U R A N T

Oktober-Menü

Geflammtes Carpaccio von der Jakobsmuschel,
Schalottencrème, Estragon-Sponge, Yuzu-Sorbet

Flamed scallop carpaccio, shallot cream, tarragon sponge, yuzu sorbet

€ 14,50

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Maronenschaumsuppe,
Hafermilchschaum, Wachtelstrudel, Moosbeeren

Chestnut foam soup, oat milk foam, quail strudel, cranberries

€ 14,00

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-Aus unserem Reifeschrank-
Gegrillter Kalbsrücken,
Sauce Choron, Pak Choi, gebratene Steinpilze,
Kartoffel-Nussbutter-Püree

-From our ripening cupboard-

Grilled saddle of veal, choron sauce, pak choi, fried porcini mushrooms, potato nut butter puree

€ 29,00

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„Ritas Aprikose“

Aprikosencrème, beschwipste Süßkirschen,
Zartbitter-Schokoladen-Sorbet

"Rita's Apricot"

Apricot cream, tipsy sweet cherries, dark chocolate sorbet

€ 11,50

Menü € 66,00 pro Person