

APERITIF

Glass of Schlumberger Sekt	0,1l	6,50 €
Glass of Champagne Laurent Perrier	0,1l	9,90 €
Glass of Prosecco	0,1l	5,50 €
Aperol Spritz	0,1l	7,50 €
Rose- Cocktail	0,1l	7,50 €
Fruit- Cocktail	0,1 l	7,50 €
Campari Soda	0,1l	7,50 €
Campari Orange*	0,1l	7,50 €
Cynar*	4 cl	5,00 €
Pernod	4 cl	5,00 €
Picard	4 cl	6,50 €
Pastis 51	4 cl	6,80 €
Martini Rosso	4 cl	5,00 €
Martini Bianco	4 cl	5,00 €
Martini "Extra Dry"	4 cl	5,00 €
Sherry trocken Sandemann	5 cl	5,00 €
Sherry cream Sandemann	5 cl	5,00 €
Sherry medium Sandemann	5 cl	5,00 €
De la force Portwein rot	5 cl	5,00 €
Delaforce Portwein weiß	5 cl	5,00 €

SCHAFFE DIE BALANCE



STARTERS & APPETIZERS

Lettuce with herbs and scions	8,00 €
Gratinated goat cheese with sautéed eggplants and rosemary honey	9,00 €
Buffalo mozzarella with "South Tyrolean bacon", rucola and peach	11,00 €
Langoustine with grilled watermelon and "Szechuan pepper"	12,00 €

SOUPS & VEGETARIAN DISHES

"Gazpacho Andaluz" with avocado crostini	7,50 €
Mushroomsoup with feta roll	8,50 €
Potato spinach strudel with balsamic tomatoes	16,00 €
Chanterelle cheese tortellini with truffle foam	16,50 €

MAIN DISHES

Fillet of gilthead with ravioli from dried tomatoes and spinach	21,00 €
Filet of pikeperch on chanterelleleek ragout with gnocchi and grilled bacon	20,00 €
„Wiener Schnitzel“ with roast potatoes, glazed vegetables and cranberries	18,50 €
Gigot on parmesan puree, broad beans and lavender gravy	19,50 €
Grilled barberie-canard with basil puree and honey spring onions	20,00 €
Fillet of beef on grilled rosemary peach with chanterelle and potato ginger gratin	26,00 €

SCHAFFE DIE BALANCE



DESSERTS

Apricot creme with
Grand-Marnier strawberries and mint 7,50 €

Wild berries parfait with
cassis and mango carpaccio 8,00 €

A little cheese selection from our
„Tölzer Kasladen“ with figchutney 10,00 €