

SCHAFFE DIE BALANCE



Starter

Wild herbs salad with pickled asparagus and pached quail eggs	9,50 €
Marinated crawdaddys with mangotartar, avocadocream and sesam brittle	11,00 €
Oxtail- carpaccio With wild garlic pesto and dried tomatoes	12,00 €
Flambeed and and caramelized goat cheese with rosemary- apricotchutney	12,00 €

Soups & Vegetarian

asparagus cream soup with grilled scallop and garden cress	9,00 €
Bouillabaise with sauce rouille and breadchip	9,50 €
Homemade spinachgnocchi with peccorino and nutbutter	16,00 €
Curry- ginger- risottoballs with lukewarm lime- papaya-relish	16,50 €

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Main Dishes

Flavored king prawns with wild garlic fettuccine and stewed paprika	23,50 €
Turbot filet with lobster crust, roasted asparagus and tarragon pesto	26,50 €
Boiled veal filet With young root vegetables, bouillon potatoes and fresh horseradish	22,00 €
Stewed belly of pork with sage-bacon- tortellini and raspberry-spring onion-confit	21,00 €
Grilled Entrecote with szechuanpepper and marinated vegetables nestling between a tramezzini	24,50 €

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Dessert

Sour cream- lemon thyme icecream with strawberry-rhubarbragout	9,50 €
Potatoe-poppy-bismarck with vanilla- valrhona- cream and cranberrysauce	9,50 €
Kleine Käseauswahl Vom „Tölzer Kasladen“ mit Feigenchutney	10,00 €