

PHILIPPS MENÜ

Octopus Carpaccio

Lime-mayonnaise - Paprika - Olive tapenade

Truffled Celery Cream Soup

Croutons

Fried Fillet of White Halibut

Pear - bean - bacon

Crepinette of Pigeon- & Poulard Breast

Blackberry - Beet Root

Mashed potatoes half and half

Cheese Selection of Tölzer Kasladen

Homemade fruitbread - Tessiner fig mustard

Mousse of the Sicilian Pistacchio

Calamansi - Basil sorbet

3 Course Menu 49,50

(Soup - Main Course - Dessert)

with Octopus instead of Soup+ 4,00

with Halibut instead of Soup + 6,00

4 courses 58.50

(Octopus - Soup - Main Course - Dessert)

5 courses 69.50

6 courses 81.50

*all Prices incl. VAT

STARTERS

Tartar of Canadian Black Angus Beef Fillet

Fried capers - Gherkins - Roasted onion focaccia

17,50

French Goat Cheese

Fig - Rosemary granola - Pine Nuts

15,50

Neapolitan Burrata

Colorful tomatoes - Basil - Lavash bread

14,50

Octopus Carpaccio

Lime-mayonnaise - Paprika - Olive tapenade

17,50

SOUP

Tomato Cream Soup

Basil Pesto

8,50

Truffled Celery Cream Soup

Croutons

11,50

MAIN

Fried Fillet of White Halibut

Pear - bean - bacon

33,50

Braised Ox Cheeks

Potato-Leek Mash - Chanterelles

32,50

Original Viennese Schnitzel from the Saddle of Veal

Potato - Cucumber salad - Cranberries

27,50

Small portion

20,50

Crepinette of Pigeon- & Poulard Breast

Blackberry - Beet Root

Mashed potatoes half and half

z33,50

DESSERT

Crème Brûlée

Berries

8,50

Warm Chocolate Lava-Cake

Passionfruit Sorbet

10,50

philipps Apricot Tart

Puff Pastry - Vanilla Icecream

11,50

Mousse of the Sicilian Pistacchio

Calamansi - Basil sorbet

12,50

Cheese Selection of Tölzer Kasladen

Homemade Fruitbread - Tessiner Fig Mustard

19,50

COFFEE

Our coffee from **Public Coffee Roasters** is roasted in a former customs house on the Elbe River. Our Moonlight Blend from the Huila region in Colombia and Malabar in India, consists of 100% Arabica beans. The gentle and artisanal roasting develops full-bodied notes of dark chocolate, honey and nut.

Coffee	3,50
Espresso	2,50
Double Espresso	3,50
Espresso Macchiato	2,50
Double Espresso Macchiato	3,50
Cappuccino	3,60

DIGESTIF

Obstbrände vom Weingut Salwey aus Oberrotweil

	2cl
Trester vom Kaiserstuhl 3 Jahre Eichenfass	6,50
Williams Christ Birne	5,50
Kirschwasser	5,00
Sauerkirsch	6,50

Obstbrände von Willibald Käshammer aus dem Schwarzwald

Williams- Christ Birnenbrand	6,50
Kirschwasser	5,00
Blutwurz	6,00
Topinambur	6,00
Zibärtele Wildpflaume	6,50