

PHILIPPS MENÜ

Braised Celeriac

Granny Smith Apple - Crispy Millet - Tarragon Oil

Jerusalem Artichoke Soup

Roasted Argentinian Red Shrimp

Fillet of Pike Perch

Balsamic Lentils - Marinated Hokkaido Pumpkin

Rack and Sweetbreads from Holstein Veal

Creamed Savoy cabbage Praline - Truffled Arancini Madeira Jus

Cheese Selection of Tölzer Kasladen

3 pieces of cheese

Homemade Fruitbread - Tessiner fig mustard

philipps Oops I drop the Lemon Tarte

Short bread - crumble lemon sorbet

4 courses 67,- | wine pairing 32,-

Celeriac - Jerusalem artichoke Soup - Veal - Dessert
(order until 9 pm)

6 courses 89,- | wine pairing 47,-

(order until 8.30pm)

*all Prices incl. VAT

STARTERS

Tartar of Australian Black Angus Beef

Fried capers - Gherkins - Roasted onion focaccia

20,50

Salad of Brussel Sprouts

Walnut - Grapefruit - Fried Kale

16,50

Braised Celeriac

Granny Smith Apple - Crispy Millet - Tarragon Oil

16,50

Smoked Salmon & AKI PURE Ossetral Caviar

Chestnut-Buckwheat Waffle - Crème fraîche

25,50

SOUP

Pumpkin-Ginger-Soup

Steirisches Seed Oil

9,-

Jerusalem Artichoke Soup

Roasted Argentinian Red Shrimp

11,50

MAIN

Fillet of Pike Perch

Balsamic Lentils - Marinated Hokkaido Pumpkin

38,00

Rack and Sweetbreads from Holstein Veal

Creamed Savoy cabbage Praline - Truffled Arancini Madeira

Jus

38,00

Original Viennese Schnitzel from the Saddle of Veal

Potato- Lamb's Lettuce Salad - Cranberries

29,50

Small portion

22,50

DESSERT

Crème Brûlée

9,50

Warm Chocolate Lava Cake

Calamansi Sorbet

12,50

philipps Oops I drop the Lemon Tarte

Short bread - crumble lemon sorbet

13,50

philipps Tarte Tatin

Cardamom- Ice Cream - Apple- Calvados Jelly

13,50

Cheese Selection of Tölzer Kasladen

Homemade Fruitbread - Tessiner Fig Mustard

20,50

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
Kirschwasser	5,00
Sauerkirsch	6,50

Obstbrände von Willibald Käshammer aus dem Schwarzwald

	2cl
Kirschwasser	5,00
Topinambur	6,00

Brände von Michael Scheibel aus dem Schwarzwald

	2cl
Alte Zeit Zibärtele Brand	10,50
Alte Zeit Edel Williams	10,50
Alte Zeit Acher Kirsch	10,50
Alte Zeit Prune Brandy	11,50
Mirabelline	8,50
Edles Fass Nussler aus Walnüssen	8,50