

PHILIPPS MENÜ

philipps Hamburger Labskaus

Fried Quail Egg - Matjes Fillet - Pickeld Cucumber

Clear oxtail soup

Homemade Ravioli

Fried Fillet of Skrei

Hungarian Style Cabbage - Sour Cream
Potato Straw

Rack of Lamb with a Herb Crust

Ratatouille Vegetables - Parmesan Profiteroles

Cheese Selection of Tölzer Kasladen

3 pieces of cheese
Homemade Fruitbread - Tessiner fig mustard

Tangerine Delice

Yoghurt - Nougat - Sage

4 courses 72,-. | wine pairing 32,-
Labskaus - Soup - Lamb - Dessert
(order until 9 pm)

6 courses 94,-. | wine pairing 47,-
(order until 8.30pm)

*all Prices incl. VAT

STARTERS

Tartar of Australian Black Angus Beef

Fried capers - Gherkins - Roasted onion focaccia

21,50

Radicchio di Castelfranco

Creamy Dressig - Pear - Gorgonzola

16,50

philipps Hamburger Labskaus

Fried Quail Egg - Fillet of Matjes - Pickeld Cucumber

18,50

Grilled Scottish Scallop

Sweet Potato - Citrus Fruit - Capers - Curry Foam

25,50

SOUP

Pumpkin-Ginger-Soup

Steirisches Seed Oil

9,-

Clear oxtail soup

Homemade Ravioli

13,50

MAIN

Fried Fillet of Skrei

Hungarian Style Cabbage - Sour Cream

Potato Straw

40,00

Roasted Saddle of Lamb under the Herb Crust

Ratatouille Vegetables - Parmesan Profiteroles

44,00

Original Viennese Schnitzel from the Saddle of Veal

Potato- Lamb's Lettuce Salad - Cranberries

31,50

Small portion

24,50

DESSERT

Crème Brûlée

9,50

Warm Chocolate Lava Cake

Calamansi Sorbet

12,50

Spekulatius Cream

Sharon Fruit - Chocolate 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