

SCHUBERTS ÜBERRASCHUNGSMENÜ SCHUBERT'S SURPRISE MENU

*Sie verraten uns, was Sie nicht vertragen oder mögen, wir machen den Rest!
Tell us what you don't like or not tolerate and we take care of the rest!*

**AB 2 PERSONEN
MIN. 2 PERSONS**

pro Person / per person

SERVIERT IN VIER GÄNGEN SERVED IN FOUR COURSES	45,00 €
SERVIERT IN FÜNF GÄNGEN SERVED IN FIVE COURSES	55,00 €
SERVIERT IN SECHS GÄNGEN SERVED IN SIX COURSES	63,00 €

VORSPEISEN STARTERS

ANTIPASTI PLATTE FÜR 2 – Felino, Prosciutto di Parma, Speck, Parmigiano Reggiano, Mozzarella di Bufala	24,00 €
MIXED ANTIPASTI DISH FOR 2	
FÜR 1 PERSON - FOR 1 PERSON	14,00 €
BEEF TARTARE – Wachtelei, Toast, Butter – klein /groß – quail egg– small / large	14,00/24,00 €
REH-CARPACCIO – Rote Rüben, Wacholderbeerensauce	13,50 €
CARPACCIO OF VENISON – beetroot, juniper berries sauce	
SARDELLEN – in Butter, Brotscheiben, Blattsalat	9,00 €
ANCHOVY – in butter, bread, lettuce	
LACHS-TARTARE – Avocado, Toast	12,50 €
SALMON TARTARE – avocado, toast	

SUPPEN SOUPS

RINDSBOUILLON – Fleischstrudel, Wurzelgemüse	6,00 €
BEEF CONSOMMÉ – meat strudel, root crop	
TOMATENSUPPE – Burrata, frisches Basilikum	7,00 €
TOMATO SOUP – Burrata, fresh basil	

SALATE SALADS

AVOCADO-MANGO-SALAT – Briochetoast AVOCADO MANGO SALAD – Briochetoast	9,50 €
FENCHEL-LIMETTEN-SALAT – gebratene Garnelen FENNEL LIME SALAD – grilled prawns	13,50 €
BACKHENDL-SALAT – Erdäpfel-Vogerl-Salat, Kürbiskernöl POTATO-LAMB'S LETTUCE SALAD – fried chicken, pumpkin seed oil	11,50 €
KAROTTEN-RUCOLA-SALAT CARROTS ROCKET SALAD	7,00 €

VEGETARISCHE SPEISEN VEGETARIAN DISHES

TALEGGIO GNOCCHI – Rucolapesto, Kirschtomaten TALEGGIO GNOCCHI – rocket pesto, cherry tomatoes	13,50 €
LINGUINE – Zucchini, Pecorino LINGUINE – Zucchini, Pecorino	12,00 €
ROTE-RÜBEN-RISOTTO – Fetakäse BEE T ROOT RISOTTO – feta cheese	13,00 €

HAUPTSPEISEN MAIN COURSES

WIENER SCHNITZEL vom Kalb – Erdäpfelsalat	19,50 €
WIENER SCHNITZEL of veal – potato salad	
TAFELSPITZ – Rösterdäpfel, Cremespinat, Apfelkren & Schnittlauchsauce	19,80 €
PRIME BOILED BEEF – fried potatoes, creamed spinach, apple horseradish & chives sauce	
HAUSGEMACHTE FISCHRAVIOLI – Safranschaum	15,00 €
HOMEMADE FISH RAVIOLI – saffron foam	
MAISHENDLBRUST – Karottenpüree, Zucchini	16,50 €
CORN FED CHICKEN BREAST – carrot puree, zucchini	
WOLFSBARSCH-FILET – Orangen, Fenchel, Radicchio	23,50 €
SEA BASS FILLET – oranges, fennel, radicchio	
TAGLIATA VOM RIB-EYE "DRY-AGED" – Rucola, Parmesan, Rosmarinerdäpfel	27,50 €
TAGLIATA OF RIB-EYE STEAK "DRY-AGED" – rocket, parmesan, rosemary potatoes	

DESSERTS

TIRAMISU	7,50 €
RICOTTA-KNÖDEL – Mandarinen-Kompott RICOTTA DUMPLINGS – stewed mandarines	9,00 €
DREIERLEI SCHOKOMOUSSE – Ananas-Carpaccio THREE KINDS OF CHOCOLATE MOUSSE – carpaccio of pineapple	9,50 €
KÄSE VARIATION – Kuh, Schaf & Ziege CHEESE SELECTION – cow, sheep & goat	13,00 €
DREIERLEI SORBETS THREE KINDS OF FRUITY SORBETS	9,00 €