



M I C H A E L I S

STARTER

buffalo mozzarella

eggplant | salmorejo | mild herbs

€ 15

boiled veal

trout | smoked | sour cream

€ 18

soft shell crab

lobster | mango | cucumber

€ 18

SOUP

leek consommé

chanterelles | ravioli | ricotta

€ 16

cream of farm-raised poultry soup

thigh | apricot | leg

€ 15



M I C H A E L I S

MAIN COURSES

courgette flower

plantet steak | peach | millet

€ 30

native char

capers | chorizo | bell pepper

€ 39

two ways with lamb

spring turnip | feta | polenta

€ 39

Iberico country pork

Cherries | Beans | Potato Gratin

€ 36

ox shank & tongue

chanterelles | shallots | mashed potatoes

€ 37



M I C H A E L I S

MENU I

boiled veal

trout | smoked | sour cream

native char

capers | chorizo | bell pepper

raw milk cheese

mustard | fruit bread | fig

€ 72

MENU II

farm-raised poultry cream soup

thigh | apricot | leg

two ways with lamb

spring turnip | feta | polenta

pavlova

rhubarb | chocolate | lemon

€ 68



M I C H A E L I S

MENU III

buffalo mozzarella

eggplant | salmorejo | mild herbs

courgette flower

plantet steak | peach | millet

greek yoghurt

strawberry | white chocolate | honey

€ 59

„Dinner like at home“

We are happy to serve you a changing
kitchen idea of **fish or meat** from the region

€ 30

hearty snack

charcuterie | pickled vegetables |
selection of warm bread

€ 23



M I C H A E L I S

DESSERT

greek yoghurt

strawberry | white chocolate | honey

€ 15

pavlova

rhubarb | chocolate | lemon

€ 15

raw milk cheese

mustard | fruit bread | fig

€ 17

INFORMATION ABOUT INGREDIENTS IN OUR
PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES
ALLERGIES OR INTOLERANCES, AS WELL AS ANY ADDITIVES CONTAINED
IS AVAILABLE ON REQUEST.