MICHAELIS

STARTERS

Roasted Celery

Seaweed | Tofu | Grapes

€ 15

Barbary Duck - Leg & Breast

Pointed Bell Pepper | Shiitake | Dashi

€ 18

Marinated Halibut

Sea buckthorn | Quince | Heidekorn

€ 18

SOUP

White Cabbage Consommé

Hispi | Zander | Cumin

€ 17

Vellouté of Vine Tomatoes

Blackberry | Basil | Kalamata Olives

€ 15

MICHAELIS

MAIN COURSES

Opera sale pumpkin
Sour cream Walnuts | Elderberries
€ 30

Local Sturgeon
Corn| Pumpkin| Sugar Beet
€ 39

Two ways with lamb
Beets| Chickpeas| Peach
€ 39

Entrecôte of heifer
Sweet potato | Parsley root | Shallots
€ 38

Vael Shank & Tongue
Truffle | Potato | Gouda
€ 37

MICHAELIS

MENU I

Barbarie Duck – Leg & Breast
Pointed Bell Pepper | Shiitake | Dashi

Local Sturgeon
Corn | Pumpkin | Sugar Beet

Raw Milk Cheese
Mustard | Fruit Bread | Fig

€ 72

MENU II

White Cabbage Consommé
Hispi | Zander | Cumin

Two Ways with Lamb
Beets | Chickpeas | Peach

Sweet Porcini Mushroom
Moss | Buckwheat | Licorice

€ 70

MICHAELIS

MENU III

Baked Celery

Seaweed | Tofu | Grapes

Savory Opéra with Pumpkin & Carrot

Sour cream | Walnuts | Elderberries

Flammeri

Chocolate | Figs | Amaretto

€59

“Dinner Just Like at Home”

We’re happy to serve you a rotating

selection of regional fish or meat dishes

€ 32

Hearty Snack Platter

Cold cuts from Berkel & Käse, pickled vegetables, and

a selection of warm breads

€ 23

MICHAELIS

DESSERT

Sweet Porcini Mushroom
Moss | Buckwheat | Licorice
€ 15

Flammeri
Chocolate | Fig | Amaretto
€ 15

Raw Milk Cheese
Mustard | Fruit Bread | Fig
€ 17

Information about ingredients in our
products that may cause allergies or intolerances,
as well as about any additives they contain,
is available upon request.