



M I C H A E L I S

STARTER

buffalo mozzarella

eggplant | salmorejo | artichoke

€ 15

barbarie duck haunch & breast

bell pepper | shiitake | dashi

€ 18

soft shell crab

lobster | mango | cucumber

€ 18

SOUP

leek consommé

chanterelles | ravioli | ricotta

€ 16

velouté from the vine tomato

blackberry | boiled beef | kalamata olives

€ 15



M I C H A E L I S

MAIN COURSES

courgette flower

plantet steak | pea | millet

€ 30

local sturgeon

corn | pumkin | sugar beet

€ 38

two ways with lamb

beet | chickpea | peach

€ 39

Entrecôte from the heifer

sweet potato | parsley root | shallots

€ 38

veal shank & tongue

truffels | gouda | potatoes

€ 37



M I C H A E L I S

MENU I

barbarie duck haunch & breast

bell pepper | shiitake | dashi

local sturgeon

corn | pumkin | sugar beet

raw milk cheese

mustard | fruit bread | fig

€ 70

MENU II

leek consommé

chanterelles | ravioli | ricotta

two ways with lamb

beet | chickpea | peach

sweet porcini mushroom

moss | buckwheat | licorice

€ 69



M I C H A E L I S

MENU III

buffalo mozzarella

eggplant | salmorejo | mild herbs

courgette flower

plantet steak | pea | millet

tiramisu

cherry | crumble | cacao

€ 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

sweet porcini mushroom
moss | buckwheat | licorice
€ 15

tiramisu
cherry | crumble | cacao
€ 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.