

RUSTY

April-Juni 2018

VORSPEISEN

STARTERS

Blumenkohlcreme - marinierte Makrele - Senfsaat // 8.5-
Creamy cauliflower - Pickled mackerel - Mustard seeds // 8.5-

Beete variation - Portulak - Babymangold // 8-
Beetroots variation - Purslane - Mangold // 8-

80 g Rindertatar - Gebeiztes Eigelb - Meerrettich // 12.5-
80 g Beef Tartar - Marinated egg yolk - Horseradish // 12.5-

Caponata - Geröstete Brot - Provola Käse // 8-
Caponata - Roasted bread - Provola cheese // 8-

HAUPTGÄNGE

MAIN COURSES

Sellerie - Sauerampfer - Schwarze Olive // 13-
Celeriac - Sorrel - Black olives // 13-

Ochsenbäckchen - Kartoffelstampf - Pilzsud // 17.5-
Beef cheeks - Mashed potatoes - Mushrooms broth // 17.5-

Spanferkelschulter - Topinambur - Wildkräuter - Nori Dashi // 18.5-
Suckling pig shoulder - Jerusalem artichokes - Wild herbs - Nori dashi // 18.5-

Tagesfang - Kürbisrisotto - Chicorée - Chinakohl // 20.5-
Catch of the day - Pumpkins risotto - Chicory - Chinese cabbage // 20.5-

DESSERTS

Wurzelpetersilie - Feigen - Weiße Schokolade // 7-
Parsley root - Figs - White chocolate // 7-

Schokobrownie - Beeren - Gewürze // 7-
Chocolate brownie - Berries - Spices // 7-