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FRESH AND CRUNCHY

Side dish of summer salads with truffled-Händlmaier Mustard
Carrots, Reddish, Grapefruit and Corn Crunch

7,50 €

served with a choice of:

roasted chanterelles | Reypena hard cheese 

klein 15,50 €
groß 19,50 €

Spicy chili beef Strips

klein 17,50 €
groß 21,50 €

Rosemary and garlic prawns

klein 19,50 €
groß 25,50 €

BANGKOK CALLING

Asian crispy rolls | Vegan Tuna Fish
Sweet and sour pointed cabbage| Purple Curry Mayonnaise
Togarashi cashew nuts

15,50 €

SPESSART „VITELLO“

Pork belly slices| Smoked Spessart trout cream
Burr cress | Baby Appel | Spelt Popcorn

18,50 €

All dishes may contain nuts traces.

We have marked all vegetarian  and vegan  dishes.



PLANT BASED SOUP

GRAPE TOMATO PLEASURE



Vine tomato essence | Semolina dumplings
Basil Brunoise

9,00 €

CHANTERELLES



VChanterelle cream soup| Pancetta bacon foam
Goat's cream cheese crêpe

9,50 €

INSPIRATION JAPAN



Watermelon tataki | Hoi Sin
Sautéed Edamame | Beans Spaghetti | Pan Puri Crunch

23,50 €

A HINT OF SARDINIA



Creamy fregola sarda | roasted chanterelles
sliced Belper Knolle | Marinated herb salad

23,50 €

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and vegan



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FROM RIVER & SEA

Roasted redfish on the skin | Colourful crayfish ragout
Snow peas chiffonade | Nori seaweed risotto 28,50 €

MEDITERRANEAN FEELING

Grilled yellowfin tuna steak & pulpo
Mini-Peppers| Oat Butter Brioche | Avocado-lime cream 32,50 €

ANDALUSIAN SUMMER

Iberico two ways | Sherry jus with black garlic
Pimientos de Padrón | Manchego mashed potatoes 28,50 €

“VIENNE CALLING”

Baked Viennese veal Schnitzel | Potato and cucumber salad
Cold-stirred wild cranberries | Lemon Wedge 29,50 €

PURER GENUSS

220g US Prime ibp roast beef | Homemade maple-pepper butter
Pimientos de Padron | Tomato Focaccia Slices
Balsamic shallots| roasted Chanterelles | Potato 'Pavé' 39,50 €

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S W E E T M O M E N T

Our sweet moment - a little sweet seduction
with a cup of fragrant espresso

8,50 €

P I N A C O L A D A

Costa Rica pineapple carpaccio | lime pearls
Pina colada ice cream | pink pepper | salted caramel crumble

14,00 €

B A B A N A P L E S

Mille-feuille by Savarin | Valrhona Chocolate
Amarena Cherry Panna Cotta | Caramel Crispy

14,50 €

D U B A I A T T H E L A K E

Valrhona chocolate bar | pistachio ice cream
toasted cataifi dough | local strawberries

15,00 €

F I N A L L Y , T H E B E S T . . .

Selection of raw milk cheeses from the Franconian affineur Waltmann
Ticino fig mustard | black Walnuts | fruit bread

17,50 €

“ T H E C R E A M Y O N E S ”

Mountain milk yoghurt ice cream | Crème brûlée
Valrhona chocolate ice cream with brownie pieces
Madagascar vanilla ice cream | Piedmont hazelnut ice cream
Sicilian pistachio ice cream

Je Kugel 3,90 €

“ T H E F R U I T Y S O R B E T ”

Field Strawberry | Thai Lychee | Lime Basil
Raspberry | Tuscan Cherry

Je Kugel 3,90 €

WE HOPE THAT YOU HAVE AN ENJOYABLE TIME IN OUR 'ELIES'
IF YOU HAVE ANY SPECIAL REQUEST, PLEASE LET US KNOW.

Your villagers