



Starters

Vitello

saddle of veal / arugula / fried capers / tomato / parmesan 14,50 €

Pfauen "winter bowl"

baby-leaf lettuce salad / Swabian meat-filled dumplings / onion confit / red radishes
chive vinaigrette 12,90 €

Lamb's lettuce salad

goat cheese / Tyrolean bacon / rustic bread chips / tomato confit 12,90 €

Couscous salad

beetroot / feta cheese / walnuts 10,90 €

Baked prawns

Asian salad / chili mayonnaise / mango / radish / edamame 16,90 €

Beef tartare

caper / egg yolk / red radishes / cress / brioche 17,90 €

Imperial caviar 20g

blini / crème fraîche 32,00 €

Soups

French onion soup

cheese / croutons 8,90 €

Berlin-style potato soup

smoked salmon / salmon oil / croutons 10,90 €

Intermediate course

Egg in mustard sauce

chicken egg / mousseline potatoes / spinach / baked potatoes / mustard hollandaise 14,90 €

Baked Iberico pork belly

pear / bean / bacon 16,90 €



Main courses

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| Ricotta – truffle ravioli parmesan / champagne foam / winter truffle | 24,90 € |
| Chana masala Basmati rice / sesame / cress | 19,90 € |
| Winter cod wild broccoli / mashed potatoes / stewed tomatoes / lime beurre blanc | 28,90 € |
| Roasted sea bass ratatouille / fennel salad / potato puffs / saffron froth | 27,90 € |
| Beef Burgundy (braised ox cheek) mashed potatoes / braised vegetables / pearl onion | 26,90 € |
| Fillet of beef bean cassoulet / potatoes au gratin / truffle jus | 34,90 € |
| Swabian roast beef with fried onions handmade Swabian pasta / stewed vegetables / jus | 28,90 € |
| Fricassee of Guinea fowl velouté sauce / oyster mushrooms / spring leek / risotto | 26,90 € |
| Truffle fries (can only be ordered as an extra side) | 10,90 € |

Dessert

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| Tarte Tatin French apple tart / vanilla ice cream | 9,50 € |
| Chocolate cake with a molten center Bberry ragout / vanilla ice cream | 9,90 € |
| Valrhona chocolate blueberry / hazelnut / caramel | 9,50 € |