



### **35 Years Anniversary Menu**

Confit Ikarimi salmon and tartar, caviar,  
winter salad with cucumber, curry cream and ginger-lime gel  
contains fish, lactose, celery and sulfites

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Foamed crustacean soup with ravioli of noble fish,  
fennel, peppers, celery and tarragon foam  
contains fish, gluten, lactose, crustacean, celery and sulfites

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Roasted fillet of beef and braised bitok with thyme jus,  
seasonal vegetables and carrot cream  
contains lactose, mushrooms, celery and sulfites

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Opera slice with white chocolate Chantilly,  
pickled sour cherries and tonka bean ice cream  
contains egg, lactose, gluten and sulfites

### **Dinner & Show Packages**

1<sup>st</sup> show (except December, holidays and New Year's Eve)  
Thu, Sun: 179,00 € per person  
Fri, Sat: 185,00 € per person

2<sup>nd</sup> show (except December, holidays and New Year's Eve)  
Thu - Sun: 179,00 € per person

All shows in December (except holidays and New Year's Eve)  
185,00 € per person



### **Menu Jardin Vegan**

Beet marinated in raspberry dressing with Wetterauer potato beet salad,  
lamb's lettuce, walnut vinaigrette and horseradish gel  
contains celery, sulfites and nuts

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Risotto with noble mushrooms,  
truffle mushroom sauce and chervil foam  
contains mushrooms, celery and sulfites

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Baked vegetables "Wellington" from the oven,  
roasted vegetable jus, seasonal vegetables and carrot puree  
contains mushrooms, celery and sulfites

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New York Cheesecake with dark chocolate Chantilly,  
seasonal fruit and mango sorbet  
contains sulfites and nut

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