

DUROC PORC

cutlet and slowly stewed pork belly

Primitivo-Jus | Sea Buckthorn-Hollandaise | Savoy Cabbage | Rosemary-Risoléepotatoes

€ 29,-

CALF'S LIVER „BERLIN STYLE“

Balsamic Jus | Pickled Appleballs | Caramelized Braised Onions

Mashed Potatoes | Side Salad

€ 27,-

BEEF TENDERLOIN „ROSSINI“

Truffle Jus | Small Vegetables | Fois Gras | Truffled Fries

€ 39,-

Sweet

LIMONCELLO CITRUS TART

Meringue | Amalfi Lemons | Yogurt Ice Cream

€ 11,-

VALRHONA MANJARI

Chocolate Crème Brûlée


Tangerine Sorbet | Macaron

€ 12,50

SORBET VARIATION

according to daily offer | fruits

€ 9,-

 vegan available

 vegetarian available

Starters

LÖWEN SALAD

Wild herbs salad | Baby spinach | Rucola | Roasted Nuts

Radish | Cherry Tomatoes

starter € 8,-

main course € 11,-

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TURKEY BREAST STRIPS

€ 4,50

BEET FALAFEL 

€ 5,50

TRUFFLED FRENCH FRIES

Parmesan | Truffled Butter | Winter Truffles

€ 8,-

GRILLED AVOCADOS

Tapioca | Broad beans | Black forrest miso

Citrus-Ponzu | Sour Cream

€ 12,-

VENERE RICE BOWL

Pickled vegetables | homemade Theriyaki sauce

Hummus | Amalfi Salt Lemon | Shiso Cress | Alsatian Char pickled in „Glücksfall“ Gin

starter € 14,-

main course € 21,-

instead of Alsatian char with BEET FALAFEL as vegan variant 

TATAR OF GERMAN SIMMENTAL BEEF TENDERLOIN

Free Range Egg | Black Garlic | Mustard Caviar | Garden Herbs | Toasted Bread

starter € 16,-

main course € 27,-


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IMPERIAL CAVIAR GOLDEN QUEEN

Sturgeon: solid green brownish grain, nutty-mild

fine and creamy, tender-skinned

10 g € 18,50

 vegan available

 vegetarian available

Soups

JERUSALEM ARTICHOKE CREAM SOUP

Pickled Halibut | Argan Oil

€ 12,-

EICHSFELDER FESTIVE SOUP

Beef Broth | Egg Garnish | Marrow dumplings | Small vegetables | „Flädle“

€ 9,50

Pasta & Risotto

TRUFFLE TAGLIARINI

Tagliatelle | Truffle Cream | Winter Truffle | Tropea Onion | Sugar Snap

50hr-Boiled-Egg

starter € 16,-

main course € 21,-

WINTER TRUMPETS RAVIOLI

Trevisano-Marmelade | Puntarella | Pine Nuts | Oyster Mushrooms

Grated Parmesan

starter € 14,-


main course € 21,-

RISOTTO A LA MILANESE

Acquerello Risotto | Saffron | Courgette | Cardamon Pear | Fourme d`Ambert

starter € 15,-

main course € 20,-

 vegan available

 vegetarian available

Meat & Fish

SKREIFILET

Slowly cooked Winter Cod | Horseradish „Beurre Blanc“ | Red and Yellow Beetroot
Tarragon | Green Beans | Løjrom Caviar

€ 29,-

CACCIUCCO ALLA LIVORNESE

Livornese Fish Stew | Tomato | Fish | Crustaceans

starter € 17,-

main course € 29,-

WIENER SCHNITZEL

Veal | „Wiener Garnitur“ | Wild Cranberries

Fried Potatoes | Cucumber-Sour Cream-Salad

€ 24,-

LÖWEN BURGER

Black-Angus-Beef 200 g | Caramalized Onions | BBQ-Sauce

Taleggio Cheese | Salad | French Fries

€ 17,-

SLOW BRAISED VEAL CHEEK 30/72

Wild broccoli | Fregola sarda

€ 27,-

DUCK BREAST „LABEL ROUGE“

Sesame Acacia Varnish | Pepper Cherries | Wild Vegetables | Parsley Root Puree

€ 32,-

 vegan available

 vegetarian available