

RESTAURANT
ÜBERFAHRT
CHRISTIAN JÜRGENS

MENU I

AMUSE-BOUCHE

SALMON TERIYAKI | Lukewarm salmon, cucumber, soy sauce, herbs € 59

SEA AND COAST | Crispy pike perch, smoked mashed potatoe, stock of herbs € 59

CHICORY | Chicory, snow pea, wagyu ham, bernaïse € 49

FRODOS GARDEN | Sweetbread, root vegetable, egg yolk, mushrooms € 59

EARLY BIRD | Challons duck, burned cabbage € 69

ZIEGENPETER | Goat cheese, apricot, pearl onion € 25

RHUBARB SNOWBALL | Rhubarb, curd cheese, champagne sorbet € 25

PÂTISSERIE

Menu p. p. 7 courses

€ 259*

MENU II

AMUSE-BOUCHE

FOIE GRAS PRINTEMPS | Mousse of goose liver, sherry, morel, white asparagus, soaked bread € 69

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GREETINGS FROM SCHROBENHAUSEN | Grilled green asparagus, tofucream, orange, basil € 49

CRAY FISH BBQ | Charcoal grilled and glazed Langostine, fennel, blossoms € 105

AMBER | Bone marrow, peas, roasted butter € 69

we recommend for this dish Imperial Persicus caviar, € 4,00 per gramm

MAI BOCK | Venison, jerusalem artichoke, cauliflower, lingonberries-pepper sauce € 69

LUCKY CHARM | Manjari, white coffee ice cream, golden nuts € 25

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GRANDMA JÜRGENS RASPBERRY PIE | Raspberys, guanaja chocolate ganache, almonds, crumbles, Jochens milk ice cream € 25

PÂTISSERIE

Menu p. p. 5 courses

€ 229*

*We reserve the right to make modifications on menu prices and dishes.