

APPETIZERS**HOMEMADE GYOZA 15.90 €/ 6 PIECES**

Beef / shrimp or vegan ♣

Asian salad / wasabi / sweet chili

Yuzu mayo/avocado

GAMBAS "PIL PIL" 17.50 €

Chefin's favorite dish (spicy hot)

SCALLOP CEVICHE 19.00 €

Asparagus / Pea / Lemon / Sumac

PASTURE BEEF TARTAR 19.50 €Shiitake / pickled vegetables / pickled organic egg yolk
mustard cress**BUFFEL BURRATA 17,50 €**Shiitake / pickled vegetables / pickled organic egg yolk
mustard cress**SALADS****WILD HERB SALAD 14.50 €**

Asparagus / cherry tomatoes / cucumber / wild herbs

raspberries optional with :

French, house dressing ♣ or rhubarb raspberry
dressing ♣

Optional:

gratinated with goat cheese + 4.90 €

with shrimp + 7.90 €

with beef fillet tips + 7.90 €

SOUP**WHITE TOMATO CAPPUCINO 12.50 €**

Coconut / cous cous

HESSIAN BOUILLABAISSSE 24.50 €Wetterfelder freshwater fish / Hessian land shrimp garlic
/ paprika / saffron potatoes / artichoke**INTERMEDIATE****WILD GARLIC GNOCCHI 21.50 €**

Parmesan / asparagus / crisp

MAIN COURSES**WIENER SCHNITZEL 27.50 €**Styrian potatoe and cucumber salad / lingonberry leaf
salad**HOMEMADE US BEEFBURGER 24.50€**skin-on french fries / truffle / mayonnaise / brie fried
egg / onion jam**♣ HOMEMADE VEGAN BURGER 22.50€****with baked Pom Pom Blanc**skin-on french fries / truffle / salad / chimichurri /
tomato / onion jam**BLACK FEATHER CHICKEN 34.00 €**Umeboshi / Belini jus / Enoki mushrooms / Edamame /
Almond**TURBOT "FINKENWERDER ART" 39.00 €**

Lemon / Thai asparagus / bacon / crabs

IBERICO RACK 32,00 €

Bacon jam / corn / carrot / green pepper / chorizo

**ORA KING SALMON "THE ROLLS-ROYCE" 38.00 €
SIGNATURE DISH**

Miso / sesame / pak choi / herb dashi

ROE BUCK 34.00 €Rowan berries / viennese pancakes with black current /
thyme / beet**DESSERT****TANDREAS' APPLE 13.00 €**

yoghurt / mint / strawberry

CHOCOLATE CAKE 12.50 € (waiting time 15 min)
70 % original beans / vanilla ice cream / strawberries**HUNGNER CHEESE VARIATION 13.50 €**

fig mustard / grapes

PINA COLADA 13,00 €

coconut / pineapple / rum

HOMEMADE ICE CREAM 3.90 € per bolaDark Aquavit / Salted Caramel / Tahitian Vanilla Tonka
Bean / Blueberry Yoghurt

♣ Mango / apple / white peach / rhubarb

**BIGGREENEGG
grilled on charcoal**

250 g Canadian beef tenderloin 39.00 €

200 g fjord salmon fillet on cedar wood 30.00 €

300g US Greater Omaha roast beef 37.00 €

SIDE DISHES 5.00 € each

♣ Side dishes salad / Mediterranean vegetables

Laubacher mushrooms / green asparagus

Sweet Potato Fries / French Fries Skin on

Rosemary potatoes / truffle parmesan fries (6.5 0€)

SAUCES 3.00 € each

Black Garlic Butter / Homemade BBQ

Green Chimichurri / Teriyaki

MENU

RED MULLET

mango / carrot / chili /pea

or

PEA CREAM SOUP

coldwater shrimp / asparagus / verjuice

SORBET REFRESHMENT

PINK LAMB RACK

potatoes / aubergine / chickpeas / beans

or

HALIBUT “BORDELAISE”

fregola sarda / roasted cauliflower / crayfish

or

LICHER POTATO SOUFFLÉ

sour cream / spring truffle / Frankfurt green sauce

TANDREAS' PINA COLADA

Coconut / rum / pineapple

3-course menu including sorbet 64.00 €per person

4-course menu including sorbet 76.00 €per person

APERITIF RECOMMENDATION

RIESLING SEKT BRUT / CUVEE X / BREUER 0.1 L / 8.90 €

WINE TRIP (3 GLASSES OF 0.15 L & 5CL SWEET WINE) 30.00 € PER PERSON



THE TANDREAS TEAM WISHES YOU BON APPÉTIT

DO YOU HAVE FOOD ALLERGIES? PLEASE INFORM US IN TIME, WE WILL BE HAPPY TO ADVISE YOU