MÜLLERS

by Nelson Müller

STARTER

Portion of **Jordan Olives** ... **12,00**

Calf's liver pâté with almond cream and port wine caramelised apples (7,8) ... **8,50**

Antipasti vegetables ... **6,50**

Additional Bread (1) ... **4,50**

APPETIZER

Beef Tartare with toasted sourdough bread, baked egg & mixed leaf salad (1,3,7,10) ... **23,50**

Beetroot Carpaccio with sautéed mushrooms, rocket and parmesan (1,7,10) ... **21,50**

Seasonal mixed Salad with pickled vegetables, seeds & nuts
Optionally served with raspberry vinaigrette or our house dressing (6,7,10) ... **14,50**

- with **fish fillet** (4,6,7,10) ... +19,00
- with fried **steak strips** (6,7,10) ... +19,00
- with grilled **wild-caught Argentine red prawns** (2,6,7,10) ... +19,00

Greetings from Thailand - Tuna
Sesame-seared tuna with wakame noodle salad & sesame ice cream (1,3,4,6,7,8,11) ... **24,50**

Caesar salad with grilled chicken, bacon and herb croutons (1,3,4,10) ... **19,90**

Vitello Tonnato thinly sliced veal, creamy tuna sauce & crispy tempura capers (1,3,4,9,10) ... **20,50**

SOUPS

Bouillabaisse with calms, samphire & rouille sauce (1,2,4,7,9,14) ... **19,50**

Pumpkin Soup with a grilled cheese sandwich and pumpkin seed oil (1,7,8,9) ... **13,00**

Goose Consommé with root vegetables & crispy goose croquette (1,3,9,10,12) ... **13,00**

FISH

Arctic char with leaf spinach, mashed potatoes and chive oil (4,7,9) ... **32,00**

Grilled Salmon mushrooms-bean-potatoes, colourful carrots & citrus crème fraîche (4,7,9) ... **36,00**

Whole roasted trout with tzatziki, red onion, boiled potatos & beurre noisette (1,4) ... **30,00**

PASTA / VEGETARIAN / VEGAN

Mushroom Ragout with homemade bread dumplings & pan-fried Brussels sprouts (1,3,7,9,12) ... **24,50**

Grilled Cauliflower with potato-leek purée, chipotle jus & crispy shallots (1,7,9,12) ... **24,50**

Vegan Currywurst with Mumbai curry, Belgian fries & vegan mayonnaise (6,9,k,10) ... **14,00**

Linguine aglio, olio e Peperoncino (1,3,7) ... **21,00**

- with fried **steak strips** (1,3,7) ... +19,00
- with grilled **wild-caught Argentine red prawns** (1,2,3,7) ... +19,00

Linguine in truffle sauce with sautéed mushrooms, Parmesan & salad (1,3,7,9) ... **23,00**

MEAT

Roast beef with colourful carrots, pan-fried Brussels sprouts & rosemary potatoes (7,9,12) ... **46,00**

Bison steak with colourful carrots, pan-fried Brussels sprouts & rosemary potatoes (7,9,12) ... **59,00**

- with **herb butter** (7,10) ... +2,50

Pink-roasted lamb with mushroom-bean-potatoes & colourful carrots (7,9,10,12) ... **38,00**

Beef fillet with colourful carrots, pan-fried Brussels sprouts & rosemary potatoes (7,9,12) ... **49,00**

Bohemian beef tenderloin „Svíčkova" with Karlovy Vary dumplings & creamy root vegetable sauce (1,3,7,9,10) ... **38,90**

Thuringian Currywurst with homemade curry sauce, Belgian fries & mayonnaise (3,a,10,9) ... **19,50**

Wiener Schnitzel „Müllers style" with potato-cucumber salad, anchovies, lime & cranberries (1,3,4) ... **36,00**

Pink-roasted duck with sautéed pak choi & Asian sweet chilli noodles (1,3,6,9,11,12) ... **36,00**

DESSERT

Pistachio Meets Raspberry warm pistachio lava cake with a molten pistachio centre, fruity raspberry sorbet & raspberry sauce (1,3,7,8) ... **17,90**

Chocolate Cherry Kiss Belgian chocolate mousse with a fruity cherry centre, coated in dark chocolate (1,3,6,7) ... **18,90**

Sorbet du Chef with or without champagne (c) ... **8,00/ 4,00**

SIDE DISHES Portion **6,50**

Mashed potatos (7)
Belgian fries
Potato-cucumber salad
Bread dumplings (1,3,7)
Mushromm-bean-potatos (7,9)
Rosemary potatoes (7)

RELAIS & CHATEAUX

Allergen and additive information
1. Cereals containing gluten (e.g. wheat, rye, barley, oats, spelt, kamut and products thereof) **2.** Crustaceans and products thereof **3.** Eggs and products thereof **4.** Fish and products thereof **5.** Peanuts and products thereof **6.** Soybeans and products thereof **7.** Milk and products thereof, including lactose **8.** Nuts: almonds, hazelnuts, walnuts, cashew nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts **9.** Celery and products thereof **10.** Mustard and products thereof **11.** Sesame seeds and products thereof **12.** Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l **13.** Lupin and products thereof **14.** Molluscs and products thereof

QR-Code scannen
und noch mehr entdecken!