



Zum Scheele

„Food is a need,
enjoying is an art.“

Francois Duc de la Rochefoucauld

Our staff will be happy to provide you with a list of allergens and additives.

Menu

glazed quail

quail praline | granola | rhubarb | mushroom cream

19.0

scallop

pea | beurre blanc | Quinoa

19.0

rack of lamb

chicory | celery | green asparagus | harissa

36.0

white chocolate | cassis | pecan nut

13.0

3-course 69.0

4-course 79.0

Starters

grilled romaine lettuce | burrata | blood orange | coriander seed 

16,5


loch duart salmon | buttermilk dashi | cucumber | thyme | ginger

19,0

Soups


paprika soup | chickpeas | coriander | olive oil 

11,0


chervil soup | cauliflower mushroom | pine nuts 

11,0

Intermediate courses

barley risotto | yeast | hazelnut spinach | wild herbs 

15,0

asparagus | cream cheese | cores | tomato relish 

16,5

rabbit | carrot | lardo | buckwheat

18,5

Main courses

soba noodles | mushroom essence | pak choi | soy egg 

20,5 - vegan possible without egg

beef filet | hazelnut spinach | truffle potatoes | beetroot & melissa salad

34,5

st.pierre | asparagus | cream cheese | wild garlic gnocchi |
cores | tomato relish

34,0

turbot | peas | parsley root | salted lemon

37,0

chateaubriand

-for 2 persons-

green asparagus | cherry vinegar | pine nuts | garlic mashed potatoes

84,0

Cheese & desserts

cheese from the Kober manufactory

forest & meadow | mountain & valley | quince chutney | pickled garlic 

15,0

brioche | mango | basil | cream cheese | honey ice cream 

13,0

white chocolate | cassis | pecan nut

13,0

