



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

dark chocolate | cherry | liquorice

13.0

3-course 69.0

4-course 79.0

Starters

grilled romaine lettuce | burrata | blood orange | coriander seed 

16.5

zucchini brandade | avocado | currant | soy lime ice cream 

15.0

Soups

pea soup | cashew mint salad 

10.0

artichoke soup | pulpo | chorizo | fennel

12.0

Intermediate courses

spicy tofu | pumpkin | pea | soy 

15.5

mushroom risotto | spinach | black pudding | parsley pesto

15.5

rabbit | carrot | lardo | buckwheat

18.5

Main courses

entrecôte | lukewarm romaine lettuce | parmesan | bressaola baked potatoes
| radish quark

34,5

mullet | sweet potato | pulpo | fennel | grapefruit hollandaise

35,0

monkfish | pumpkin | chorizo | basil

36,0


prime rib

-for 2 persons-

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

84,0

Cheese & desserts

cheese from the Kober manufactory
mango-fig chutney | crunchy beer stick 

15,0

dark chocolate | cherry | liquorice

13,0

cheesecake | strawberry | elderberry

13,0

All prices in Euro



vegetarian



vegan