



Zum Scheele

„Food is a need,

Enjoying is an art.“

Francois Duc de La Rochefoucauld

Our staff will be happy to provide a list
of allergenes and additives upon request.

Menu

Loch Duart Salmon

Salted lemon | Apple-Lemon-Dashi | Wasabi | Cucumber

16.0

Tomato Consommé

Spring roll with Buratta & Ramsons 

12.5

Baltic Sea pike-perch fillet

Pulpo | Champagne Nage | Flamed leeks | Sweet potato
Smoked kaviar | Serrano

36.0

Tart

Rhubarb | Sour cream Ice Cream | Crumble | Clover 

13.0

3-course-menu 64.0 (without Tomato Consommé)

4-course-menu 77.0

(The dishes can also be ordered separately)

Before

Green Bread

Sourdough bread | Salsa | Avocado | Coriander | Lime 

12.0

From the field

Grilled romaine salad | Ramsons | Pomegranate 
Cream Cheese | Tomatoes | Seeds

15.0

Soup

White onion soup

Comte | Toasted baguette | Fermented Garlic 

11.0

Between

Scallop

Apple | Pea | Quinoa | Lemon | Spruce

18.5

Pork belly 72 hours

Cauliflower | Teriyaki sauce | Peanut | Mango

17.0

Urcarrots

Vichyssoise | Potato | Cheese | Sea buckthorn 

15.0

Main courses

Veal

Warm potato salad with raspberry vinegar
Anchovies-Caper-Mayonnaise | Lettuce & Buttermilk

29.5

Sea bass

Nori | Banana | Curry | Turnips | Spinach Risotto

33.0

Flanksteak

Gremolata | Corn | Asparagus | Pimentos de Padron

34.0

Soba Noodles

Gruyère | Chicoreè | Oyster Mushroom | salted Cashews 

18.5

Afterwards

Cheese from „Affineur Maison Kober“

Mango-Fig-Chutney | Fennel Bread 

15.0

Apple-Basil-Sorbet

Cream cheese | Rhubarbragout 

13.0

Beetroot & Chocolate

Chocolate cream & baked Chocolate 

Chocolate sorbet | Beetroot gel

13.0

vegetarian 

vegan 