

starters

- Caprese**
buffalo mozzarella | colorful tomatoes | cubeb pepper
7,80
- autumn salad**
Goat cheese | wild herb salad | home made dressing
8,50
- Canarian Potatoes²**
aioli | herb dip | mojo sauce
5,90
- Tartar – bio beef**
on roasted bread | apple-cucumber-relish | red onions | spice cucumber | mango
9,00
- Potato rösti with smoked salmon^{2,3}**
herbal smith | Cabbage salad
9,70
- Gambas al Ajillo**
shrimps | garlic | chili | olive oil | parsley
11,50
- Carpaccio**
beef filet | wild salad | parmesan | truffle oil
13,50
- mixed tapas^{1,2,3,8}**
pimientos de padron | serrano ham | manchego cheese | king prawn in potato crust | dates in bacon | baked chorizo with olives | dips
17,90
- caribbean fishsoup**
shrimps | banana | curry | cream of coconut

Josper Grill

- From 6:00 pm with the special flavour from the Josper Grill
- rye bread**
with spanish Aioli Cream
3,90
- secreto iberico**
200g | Spain | the best piece of pork
18,00
- beef filet**
200 g 26,00
400 g 49,90
- hip steak**
200 g 18,90
- US rumpsteak**
300 g 32,90
- for steaks you get 1 sauce for free

dishes

- breadbasket** 2,50
handmade | stone oven
- fries** 3,50
Deluxe fries 6,00
parmesan | truffle oil
- sweet potatoe fries** 6,00
Curry - mayonnaise
- canarian potatoes** 17,90 3,50
Aioli
- mashed potatoes** 3,50
celery puree 4,50
side dish salad 4,50
fried mushrooms 4,50
grilled vegetables 5,50
gabbage salad 4,90

sauces

- port wine sauce 3,50
pepper sauce 3,50
herb butter 1,50

classics

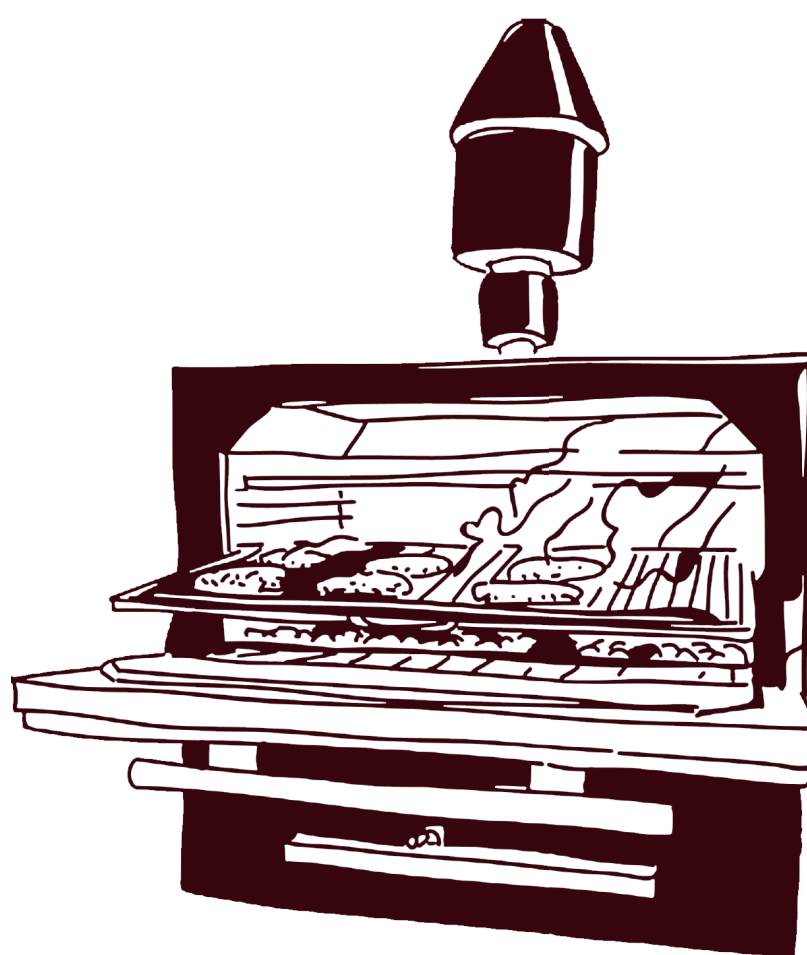
- „seensucht’s burger“^{2,6}**
sesame bun | beef | egg | onions | bacon | cucumber | tomato | cheese | special sauce | ketchup & mayonnaise
12,50
- „Knuspriges Huhn“ - burger**
parmesan-oregano bread | crispy breadcrumbed chicken | mango chutney | aioli | rocket salad | tomato | serrano ham
12,90
- „Andi’s power hack“**
– the Seensucht’s meatball – mashed potatoes | cucumber salad | pepper sauce | mustard
11,90
- poultry liver^{1,3,5}**
balsamic braised onions | apple slices | mashed potatoes
12,90
- spicy „Seensucht“**
tagliarini | shrimps | chili | olive oil | garlic
16,90
- ox cheeks**
meet from the Irish free – range beef mediterranean vegetables | celery puree^{8,5}
18,90

season meals

- pumkin soup**
pumkin seeds | pumkin oil | milk foam
7,50
- cream soup**
glaced chestnut
7,50
- pike-perch**
truffled risotto | port wine jus
21
- wild ragout**
mushrooms | pasta | cranberry-pear
18,50
- wild boar leg**
braised | green beans | rosmarin potatoe
19,90
- back of suckling**
pumkin ragout | rosmarin potatoes | port wine jus
19,90
- deer back medium**
marigold pray | jus | mashed potatoes
29,50 8,5

sweets

- Creme Brûlée** 3,90
classic | caramelized
- Sorbet Variation** 6,90
passion | blackcurrant | mango | fruits
- warm plump cake** 3,90
with wipped cream
- homemade apple cake**
(15 to 20 min. preparation time)
vanilla ice cream | whipped cream
small 5,90
big 7,90
- styrian temptation** 3,90
vanilla icecream | caramelized pumkin seeds | pumkin seed oil



ENJOY your meal

Zusatzstoffe: 1. mit Farbstoff, 1a. kann Aktivität und Aufmerksamkeit von Kindern beeinträchtigen, 2. mit Konservierungsstoffen, 3. mit Antioxidationsmittel
4. mit Geschmacksverstärker, 5. geschwefelt, 6. geschwärzt, 7. gewachst, 8. mit Süßungsmitteln, 9. mit Phosphat, 10. coffeinhaltig, 11. chininhaltig, 12. taurinhaltig
Bei Fragen über die Allergene in unserer Speisekarte sprechen Sie bitte unser geschultes Serviceteam an.