

Our „Pflug“-gourmet menu

Boules of Périgord goose liver with
rhubarb, greek yoghurt, hibiscus, nuts
and caramelized sweet bread EUR 42,00
Zweigelt Auslese
Weinlaubenhof Kracher, Burgenland
*

Tataký of färöer-salmon with red pepper-crust,
green asparagus, miso, dashi-
kumquatvinaigrette and yuzu-granité EUR 35,00
Justinus K, Kerner
Staatsweingut Weinsberg, Württemberg
*

Sweetbread ravioli with
spring morels, white asparagus tips,
mushroom foam and Via Aurelia EUR 35,00
Cinerino, Viognier
Tenuta Marciano Abbona, Piemont
*

For the main course:

Variation of Bühlertal lamb with
thyme jus, salted lemon, artichokes and
paprika couscous EUR 58,00
Lemberger IV ‚von alten Reben‘
Weingut Kistenmacher & Hengerer, Württemberg

or for 2 Persons

Breast and leg of Hohenloher rooster,
pointed cabbage maki, teriaky ginger jus,
eggplant confit and glazed gyoza á EUR 56,00
Spätburgunder G.A.
Weingut G.A. Heinrich, Württemberg
*

Dessert/Cheese:

Selection of local cheese dairies with
quince, two kinds of fennel and
rosemary foccacia EUR 26,00
Gewürztraminer
Cantina Terlan, Südtirol
*

Supreme of white ivoire-chocolate with
strawberries and verbena-essence EUR 26,00
Riesling Spätlese
Weingut Hermes Hoffmann, Mosel

3 courses EUR 95,00
4 courses EUR 118,00
5 courses EUR 138,00
6 courses EUR 158,00

With the menu for two persons we also can serve you
slices of our Dry Aged Beef with the main course!

Our vegetarian menu

Buffalo mozzarella with different kinds
of cucumber, red lenses,
avocado and sessional turnips EUR 32,00
Sauvignon Blanc Stein
Weingut Nals Magred, Südtirol
*

Baked chickpeaspraline with green asparagus,
spring morels and wild garlicemulsion EUR 29,00
Weißburgunder ‚Alte Rebe‘
Weingut Knab, Baden
*

For the main course:

Noodle bags with homemade goat-ricotta
on potato-lemon-foam, dry tomatoes,
pecorino and leekoil EUR 48,00
Cinerino, Viognier
Tenuta Marciano Abbona, Piemont
*

Dessert:

Best of in-flight pineapple with
Nishiki Yuzu rice, roasted coconut sorbet
and Szechuan pepper EUR 26,00
Marsberg Silvaner Auslese,
Weingut Schmitts Kinder, Franken

3 courses EUR 85,00

4 courses EUR 105,00

Wine accompaniment

3 courses EUR 42,00

4 courses EUR 56,00

5 courses EUR 70,00

6 courses EUR 84,00

Our "Classics"

Soups/Appetizers

Essence of local boiled beef with semolina dumplings, root vegetables and roasted onions	EUR 13,00
Cream of crustacean soup with stuffed Wan Tan and grilled wild-caught shrimp	EUR 19,00
Mixed leaf salads with roasted seeds, cherry tomatoes and balsamic vinaigrette	EUR 13,00
Our "VITAL" Salad Crunchy leaf salads with raw vegetables and avocado, various seeds and mustard seed balsamic dressing	EUR 23,00
Carpaccio of Alb beef with Swabian Parmesan „Via Aurelia“, Gremolata vinaigrette and herb aioli	EUR 28,00

Main courses

Viennese veal escalope, roasted in butter with roast potatoes and cold-stirred cranberries	EUR 34,00
Swabian onion roast from bone-ripened beef saddle with spaetzle, "Maultäschle" and sauerkraut	EUR 42,00
Our fish variation with red crustacean stock on Asian sweet potato and vegetable sauté with fried king prawn	EUR 48,00
Fish according to daily recommendation	EUR 52,00



Our dry aged steaks

"High-quality meat from pasture-raised beef".

DRY AGED RUMPSTEAK The delicately marbled steak from roast beef from the roast beef (middle cut) with the classic light fat edge.
approx. 250 g EUR 54,00 / approx. 350 g EUR 65,00

DRY AGED RIB EYE The juicy, strongly marbled steak cut from the high rib. cut. Matured on the bone, removed and grilled at 500 °C.
approx. 400 g EUR 69,00

We serve our steaks with a homemade BBQ jus, optionally with

a SIDE SET, consisting of

* Crispy BBQ potatoes, * Braised oven vegetables, * Café de Paris tarragon butter EUR 13,00

or our

MIXED BLADISH SALAD with roasted seeds,
cherry tomatoes and balsamic vinaigrette

EUR 13,00

All weights refer to the raw weight before grilling.

Desserts

Iced Cappuccino with Vanilla foam
and chocolate crisp

EUR 16,00

The best of in-flight pineapple with
Nishiki Yuzu rice, roasted coconut sorbet
and Szechuan pepper

EUR 26,00

Supreme of white ivoire-chocolate with
strawberries and verbena-essence

EUR 26,00

Cheese

Selection of local cheese dairies with
quince, two kinds of fennel and
rosemary focaccia

EUR 26,00

*If you suffer from a food intolerance
please mention this before placing your order.
We will be happy to prepare the selected dishes according to your needs.
For more information, please ask for our allergen documentation.*

*In the current situation, our restaurant closes at 23:00.
We thank you for your understanding.*