



## WALLSÉ MENU

SUMMER 2022



½ DOZEN BARNSTABLE OYSTER, MA. LEMON, SHALLOTS, RADISHES\* - 24  
BIBB LETTUCE, RADISHES, PUMPKIN SEEDS - 18  
SMOKED TROUT PALATSCHINKEN, APPLE, ENDIVE, HAZELNUT, CAVIAR - 29  
FOIE GRAS TERRINE, RHUBARB, GREEN PEPPERCORN, RHUBARB SORBET - 28  
BEEF TARTARE, SOFT EGG, CAVIAR, RYE CRISP\* - 26  
HEIRLOOM TOMATO, LOCAL PEACHES, BASIL - 22



CAVIAR SERVICE, 50 GRAMS KALUGA, ACCOMPANIMENTS\* - 110



WHITE ASPARAGUS SOUP - 19

CHILLED SPRING PEA SOUP, MINT, YOGURT SORBET - 19  
GREEN ASPARAGUS, PEA RAVIOLI, HAZELNUTS, BROWN BUTTER - 28  
RABBIT SPÄTZLE, CARROTS, PEAS, WILD MUSHROOMS - 30



SUMMER MUSHROOM, SEMOLINA DUMPLING, SUMMER ZUCCHINI, PAPRIKA - 35  
YELLOWFIN TUNA, SUMMER CORN, PEPPERS, AROMATIC SAUCE - 44  
SALMON STRUDEL, SEAWEED, CABBAGE, RIESLING SAUCE- 44  
HALIBUT, ARTICHOKE, BASIL, TRUMPET MUSHROOMS, CRISPY ARTICHOKE - 46  
LOCAL DUCK BREAST, SEMOLINA DUMPLING, RED CABBAGE, CELERY ROOT PURÉE - 48  
WIENER SCHNITZEL, POTATO AND CUCUMBER SALAD, LINGONBERRIES - 44  
BRAISED SHORT RIB, HEIRLOOM CARROTS, CARROT PURÉE - 42



SIDES - 12

CUCUMBER SALAD	POTATO SALAD
CREAMED SPINACH	QUARK SPÄTZLE
POTATOES PUREÉ	BRAISED RED CABBAGE

SPICED RYE BREAD OR BAVARIAN PRETZEL - 6

WITH BUTTER