

# 3-Gang Menü Das Loft

## SAIBLING

APFEL, DILL, SELLERIE, FORELLENKAVIAR DFN

## ANGUS BEEF

KARTOFFELVARIATION, TRÜFFEL, SAISONALE PILZE, MADEIRA SAUCE ACGO

## WIENER HONIG

AMARANTH, STACHELBEERE, ESPRESSO CGH, VE

€ 115,-

## WEINKARTE



A GLUTEN, B KRUSTENTIERE, C EI, D FISCH, E ERDNÜSSE, F SOJABOHNEN, G MILCH, H NÜSSE, L SELLERIE, M SENF  
N SESAM, O SULPHUR DIOXIDE, P LUPINE, R WEICHTIERE  
VE VEGAN

# 3-course menu Das Loft

## CHAR

APPLE, DILL, CELERIAC, TROUT CAVIAR DFN

## ANGUS BEEF

POTATO VARIATION, TRUFFLE, SEASONAL MUSHROOMS, MADEIRA SAUCE ACGO

## VIENNESE HONEY

AMARANTH, GOOSEBERRY, ESPRESSO CGH, VE

€ 115,-

## WINE MENU



A GLUTEN, B CRUSTACEANS, C EGGS, D FISH, E PEANUTS, F SOYBEANS, G MILK, H NUTS, L CELERY,  
M MUSTARD, N SESAME SEED, O SULPHUR DIOXIDE AND SULPHITES, P LUPINS, R MOLLUSCS.  
VE VEGAN