

Die Zirbelstube

M E N U F E I X

Black Forest Trout | Celery | Coriander

Black Forest These trout grow so originally, it does not get any better. Gently cooked and marinated they have this fresh quality. With a crisp celery and rounded with the taste of delicate coriander

Skrei | White Fungus | Tamarind

Lofoten this fish is also called "the Gold of the North" in Norway. Arranged with White Fungus and slightly sour tamarind.

Asparagus | Pork | Pommery mustard

Graz Here are the Mangalitzka pork at home, which we use for our dish. Paired with asparagus cooked in the oven and spicy mustard, a fulminant aroma unfolds

Spring chicken | Coconut yoghurt | Tandoori

Bresse spring chicken is a tender poultry, which is refined with a subtle hint of spicy tandoori. The coconut yoghurt takes the sharpness, captures it flatteringly and triggers an aromatic intensity

Lamb | Filder cabbage | Cumin

Swabian Alb regional lamb with its typical flavors, will be served as a filled roulade and pink-roasted back. Fresh Filder cabbage salad and spicy cumin sauce make it a whole.

Parsley root | Blood orange | Ginger

Garden we did not want to boil the vegetables and thought about parching instead - but not in a conventional manner. Combined with a sweet & sour blood orange and slightly sharp notes of ginger.

Sweet F- egg | Nougat | Mandarine 12° Brix

Japan We have found a particularly sweet mandarin juice, which fits superbly to our F egg.

Menu FEIX in 7 courses	149 €
Wine accompaniment with 7 glasses of wine	88 €
Two courses of your choice	59 €
Each other course	18 €

SHORT VOYAGE

Norway lobster | Avocado | Quinoa

New Zealand My classic. Norway lobster in two ways with fruity-creamy avocado and spicy flavored quinoa: the grain of beekeepers.

Farmers duck | Batata | Pomelo

Oldenburg Known for flat land and very good poultry. The Pomelo brings freshness and fruit to the court. Spicy with a light sharpness is our matching spice mixture.

Goat cream cheese | Thyme | Quince

Heaven of pleasure We have pitched the goat cheese for this dessert, so that it remains airy and mildy. In combination with the refreshing quince and fine leaves of fresh thyme

or

Cheese from cheese dairy Geifertshofen

Geifertshofen Hay milk cheese from Hohenlohe. Pure pleasure. Here you will find a small but fine selection of cheese from Hohenloher farmers, who feed their animals for a natural taste with hay.

Short voyage 77 €

Wine accompaniment with 3 glasses of wine 33 €

Surprise menu 99 €

we surprise you with a 4-course menu including 2 glasses of wine (0.1l) and espresso only bookable Tuesday to Thursday.

We keep an allergen menu on the side.

