

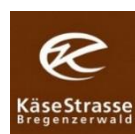
Dear guest

We as the family Metzler and our staff members are happy to welcome and entertain you to our menus.

Beneath we understand the claim to give our best and to pamper you in a pleasant and personal way.

Precondition therefore are assorted and essentially regional products and the passion or a individual handsign of our kitchen

– even enjoy the Metzler way.



quail

supreme | radish | apricot | nori

~~~~~

**kingfish**

ceviche | shrimp tartar | gazpacho

~~~~~

meadow ox

cheekpiece and tail | baked corn | orange

~~~~~

**Breton lobster**

ravioli | artichoke in textures

~~~~~

greengage

sorbet | Verjus | fermented pepper

~~~~~

**black angus**

filet | egg yolk | truffle | parsley root

OR

**surf 'n' turf**

pork belly | octopus | sunchoke | passepierre

OR

**swordfish**

mussel | saffron | pak choi | chorizo

~~~~~

passion fruit

dulcey | pumpkin

Tradition meets auf Modern

Choose

in three, five or seven courses
regional and international

3 courses	EUR 69,00
5 courses	EUR 87,00
7 courses	EUR 105,00
including wines (3 glasses)	EUR 25,00
including wines (4 glasses)	EUR 35,00
including wines (5 glasses)	EUR 45,00

Our staff members of course inform you about allergenic contents.