

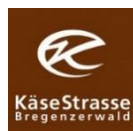
Dear guest

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.



AMA-Lizenznummer 100 279



beef

tatar | linseed | black nut | basil | anchovy

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tuna

sashimi | soya | kimchi | rice

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guinea fowl

truffle | pumpkin | date | liver

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egg "64"

chestnut | mushrooms | parmesan

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belly of pork

confit | linguine | pistachio

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veal

saddle | chervil | black chanterelles | sallow thorn

OR

lamb

saddle | ramsons | ratatouille | aubergine

OR

halibut

caught wild | potato | smoked jerusalem artichoke | cucumber | bonito beurre blanc

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exotic

mango | chocolate | tarragon | yuzu

OR

Vacherin Mont D'or

potato | nahi-pear | mushroom

tradition meets 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.