

HIERONYMUS

MENU

CHEF'S SECRET

Menu by Chef de Cuisine Robert Adam

Price per person

4 courses | 95

5 courses | 105

Our sommeliers will recommend a suitable wine pairing

Price per person

4 courses | 42

5 courses | 49

With culinary greetings by Robert Adam

STARTERS

VITELLO TONNATO

Tuna espuma | salt lemon | 3 x capers

19

SASHIMI BAVARIAN

Trout | crème fraîche | trout caviar | sea fennel | cucumber kombucha

21

EGGPLANT

3 x eggplant | 3 x tomatoes | parmesan ice cream

vegetarian

18

PASTRAMI

Celery pastrami | pine nut aioli | garden herbs | potato bread

vegan

16

RADISH VELOUTE

Polenta dumplings | vegan nacho chips

vegan

16

MAIN DISHES

TWO KINDS OF QUAIL

Chocolate-chili jus | foie gras | mango | plantain

36

SOUR ROAST BEEF FILLET

Green asparagus | tarragon caramel sauce | wild garlic dumpling soufflé

39

RISOTTO

Aquerello rice | asparagus | smoked almond | coffee

vegetarian

24

WAGYU BEEF BURGER »MEDITERRANEAN«

Focaccia | taleggio | pesto rosso | rocket salad | French fries

22

FROM THE ROBATA GRILL

US PRIME BEEF TENDERLOIN	<i>200 g</i>	39
US PRIME ENTRECOTE	<i>per 100 g</i>	19
IBERICO RACKS	<i>per 100 g</i>	15
GTEGRILLED WHOLE TROUT Black olives soy dip olive oil		27

YOU WILL FIND OUR SPECIAL CUTS IN THE MATURING CABINET

We are happy to prepare all specialties from the grill
according to your wishes.

SAUCES

BBQ-HOISIN JUS	6,5
CHIMICHURRI	5,5

BBQ SIDE-DISHES

POTATO PAVE chives crème fraîche Maldon salt	8,5
ROMANA SALAD anchovies bread chip Caesar mayo	9
ASPARAGUS strawberry parmesan hollandaise pomegranate molasses	9,5
STEALTH FRIES ketchup & mayonnaise	6,5

DESSERTS

TARTE

Passion fruit-strawberry | asparagus ice cream

16

COCONUT PANNACOTTA

Pineapple | bacon

14

COCONUT YUZO ICE

Cucumber kombucha

7