



Schilling's delicacies

**Terrine of crayfish terrine with avocado tartar
and finger-limes**

**Risotto of blood orange with fried scallop
and brook trout**

**Poached skrei on root vegetables
with buttered caramel potatoes**

Norwegian lobster

with Mediterranean vegetables in their own brew

Small refreshment

**Beef fillet with Bolognese crust
and green beans**

Pre-dessert

**Three kinds of Valrhona chocolate slices
with winter groats**

or

Selected raw-milk cheese

€ 120,00

For the smaller appetite:

Terrine of crayfish terrine with avocado tartar

Risotto of blood orange with fried scallop

Poached skrei on root vegetables

Beef fillet with Bolognese crust

Three kinds of Valrhona chocolate slices or cheese

€ 95,00

And if even smaller, then:

Terrine of crayfish terrine with avocado tartar

Poached skrei on root vegetables

Beef fillet with Bolognese crust

Three kinds of Valrhona chocolate slices or cheese

€ 70,00



STARTERS:

Baked shrimp pouch on sour cream-cucumber-salad € 22,50

Cream of Brussels cabbage with bacon gnocchi € 10,00

Wasabi-potato soup with roasted salmon € 12,50

MAIN DISHES:

Fried pikeperch on spinach in red wine sauce € 35,00

Vegetarian mushroom lasagne with truffles and silk tofu € 28,00

Braised beef roulade with potato and celery purée and small vegetables € 25,00

DESSERTS:

**"Sylter memories" - apple compote with vanilla quark, meringue and
eggnog from "Lichtenhagen"** € 11,00

Selected raw-milk cheese with grapes and fig mustard € 15,00

OUR „TAVERNMENU“

Wintry leaf salad with seeds of sunflower and pomegranate € 10,00

Prime boiled veal in its own broth with small vegetables € 26,00

and black radish salad

Passion fruit sorbet on Greek cream yoghurt € 10,00

Price for menu! € 40,00

Sundays we additionally offer our „4-courses-surprise-menu“

for 42.-- € per person,

only served when ordered by the complete table.