



Rauch & Rebe

STARTERS

Beef Tatar „BBQ-Style“

Pickled shallots | Garden cress | BBQ crisp

Norwegian Fjord Salmon

Braised turnips | Horseradish | Hazelnut | Bitter lettuce

Chestnut And Jerusalem Artichoke Soup

Istrian truffle | Jerusalem artichoke chips

MAIN COURSES

„Wiener Schnitzel“ Of Milk-Fed Veal Baked In Clarified Butter

Parsley potatoes | Cranberry jam

“Rauch & Rebe Style” Spare Ribs With Honey And Whiskey

Cole Slaw | Steak Fries | BBQ dip

180 g Fillet Of Beef „Café de Paris“

Steak Fries | Bacon beans | Port Wine Jus

Crispy Zander

*Truffle risotto | Wild broccoli | Young leek
vegetarian without fish on request*

DESSERTS

Nougat Semolina Dumplings In Cinnamon-Sugar Crumbs

Vanilla sauce | Sour Cherry Compote

We take the liberty of serving a cover charge