ENTRÉES

Sauerteigbrot | flavoured Butter € 7
Sourdough bread | flavoured butter

Austern
Gillardeau | Amaretto Mignonette
Oysters | Gillardeau | Amaretto mignonette
Stück | pcs € 6

Schottische Wachteleier € 8
Pulled beef | Dijon - Senf | Parmesan
Scotch quail eggs
Pulled beef | Dijon mustard | Parmesan

Zucchinipuffer € 19
Pfifferlinge | Pistazien | Zitrone | Joghurt | Spinat
Courgette fritters
Chanterelles | pistachios | lemon | yoghurt | spinach
halbe Portion | half portion € 11

Tenderloin Tatar € 25
Pommes Allumette | Sardellen | Sriracha |
konfiertes Eigelb
Tenderloin tatar
Pommes Allumette | anchovies | Sriracha | cured egg yolk
halbe Portion | half portion € 13
zusätzlich | additional 10g Beluga Caviar Topping € 30

Burrata € 23
San Marzano - Nyora sauce |
kandierte Chili
Burrata
San Marzano - Nyora - sauce | candied chilli

Wolfsbarsch Crudo € 24
Kumquat | Fenchel | Koriander - Ingwer - Marinade
Seabass Crudo
Kumquat | fennel | cilantro - ginger marinade
halbe Portion | half portion € 12

SOUPE

Vichysoisse € 9
Kartoffeln | weißer Lauch | Rauchöl
Vichysoisse
Potatoes | white leek | smoked oil

SALADES

Caesar Salad € 26
Romanasalat | Croutons | Hähnchenbrust |
Caesar - Dressing | Sardellen
Caesar Salad
Baby Gem | Croutons | chicken breast |
Caesar - Dressing | anchovies

Salade Nicoise € 22
Grüner Salat | gekochte Eier | grüne Bohnen | Oritz
Tuna | Vinaigrette | weich gekochte Kartoffeln |
Tomaten | Sardellen
Salade Nicoise
Green salad | eggs | green beans | Ortiz Tuna | Vinaigrette | soft boiled potatoes | tomatoes | anchovies
halbe Portion | half portion € 11

PLATS PRINCIPAUX

FLANEUR'S SIGNATURE

Geschmorter Fasan au Vin
Knollengemüse | gebuttertes Kartoffelpüree |
Majoran | Pilze | eingelegte Schalotten | Burgunder

Braised Pheasant au Vin
Root vegetables | buttered mashed potatoes |
marjoram | mushrooms | pickled shallots | Burgundy wine

€ 39

Catch of the day € 33
Brown butter | Velouté | Mandeln |
Kapern | Babybrokkoli
Catch of the day
Brown butter | Velouté | almonds | capers |
baby broccoli

Wiener Schnitzel € 35
Kartoffelsalat | Gurkensalat | Preiselbeerkonfitüre
Wiener Schnitzel
Potato salad | cucumber salad | lingonberry jam

halbe Portion | half portion € 17

Quarkknödel € 29
Salbei | Buerre monte | weicher Lauch |
Semmelbrösel | Knollensellerie
Quark dumplings
Sage | Beurre monte | soft leek |
toasted breadcrumbs | celeriac

halbe Portion | half portion € 15

Flaneur Beef Burger € 26
Brioche Bun | Rind | karamellisierte Zwiebeln |
Gruyèrere | Romanasalat | Tomate | Cornichons |
geräucherte Flaneur - BBQ Sauce | Pommes Frites
Flaneur Beef Burger
Brioche Bun | beef | caramelized onions | baby gem | tomato |
cornichons | Gruyère | smoked Flaneur´s BBQ Sauce | Fries

Steak au Poivre € 37
Rinderfilet| grüne Pfefferjus | Brandy |
Pommes Frites
Steak au Poivre
Beef fillet | green peppercorn jus| Brandy | Fries

Flaneur Fries € 7
Scharfe Aioli | Honig - Senf | Ketchup
Flaneur Fries
Spicy Aioli | honey - mustard | ketchup

Alle Preise verstehen sich in Euro inklusive der gesetzlich geltenden Mehrwertsteuer.
All prices are in Euros and include the legally applicable VAT.

DESSERT

Golden Safran Cloud € 15
Geflammte Meringue |
Safran Crème - Anglaise |
Flaneur´s Mandarinen - Confit | geröstete Pistazien
Flambéed Meringue | saffron crème Anglaise |
Flaneur's mandarin confit | toasted pistachios

Chocolat Noir du Flanuer € 14
Tonkabohnen - Mousse | Buchweizen -
Crunch | Espresso Sorbet | Olivenöl |
Rauchsalz
Tonka beans - mousse | buckwheat - crunch |
espresso sorbet | olive oil | smoked salt

Kürbistraum € 14
Kürbiskuchen | Kürbiskern - Schokoglacier |
Mascarpone - Frosting | Vanilleeis |
Kürbis - Karamell - Sauce
Pumpkin cake | pumpkin seed - chocolate glaze |
mascarpone frosting | vanilla ice cream |
pumpkin - caramel sauce

Brûlée de la Maison mit Sherryessig € 13
Vanillecrème mit leichter Essignote |
Karamellkruste | frische Beeren
Vanilla cream with a hint of vinegar |
caramel crust | fresh berries

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SÜSSWEINE
DESSERT WINES

2022 Carmes de Rieussec Château Rieussec Sauternes, Frankreich	0,1l	€ 15
2018 Riesling Auslese „S“ Erbacher Michelmark, Jakob Jung Rheingau, Deutschland	0,1l	€ 13

AFTER DINNER

Espresso Martini Vodka | Espresso | Vanille Vodka | espresso | vanilla	€ 14
Brandy Alexander Brandy | Sahne | Crème de Cacao Brandy | cream | crème de cacao	€ 14
White Russian Vodka | Kahlúa | Sahne Vodka | Kahlúa | cream	€ 14

HEISSGETRÄNKE
HOT BEVERAGES

Kaffee Crème | coffee crème	€ 4.60
Espresso	€ 3.90
Doppelter Espresso | double espresso	€ 5.00
Cappuccino	€ 4.90
Latte Macchiato	€ 5.20
Milchkaffee | café au lait	€ 5.20
Heiße Schokolade | hot chocolate	€ 5.90
Matcha Latte Kokosmilch | Matcha latte coconut milk	€ 6.90
Glas Tee | glass of tea	€ 3.90

DIGESTIF

Hennessy VSOP	€ 15
Hennessy XO	€ 29
Remy Martin VSOP	€ 15
Remy Martin XO	€ 28
Papidoux Calvados VSOP	€ 12
Linie Aquavit	€ 12
Fernet Branca	€ 10
Weingut am Stein Mirabelle | yellow plum	€ 12
Weingut am Stein Williamsbirne | pear	€ 12

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