

# TOMs EVENING~MENU

## FISH & SEAFOOD

*Cold Starter:*

**Sashimi of Hamachi, Tuna & Salmon** | € 25

Yuzu | Melon | Chili

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*warm Starter:*

**Local Char Fillet** | € 24

Green Curry | Physalis | Cabbage Turnip

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*Main Course:*

**Turbot Fillet & Scallop** | € 42

Chantarelle | Pea | Lemon~Confit

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**“Tonkabean Panna Cotta”** | € 14

homemade Amaretto~Cherries Ice Cream

∅ ∅ ∅

**Cheese Selection** | € 16

## MEAT

*Cold Starter:*

**Culatello Prosciutto** | 12 month aged | € 21

Mozzarella di Buffalo | Organic Tomatoes

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*warm Starter:*

**“Lamb Oriental”** | € 26

pink roasted Chop | Peperonata | Hummus

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*Main Course:*

**Japanese “Katsu Steak” od Organic Beef** | € 42

Wasabi~Coleslaw | wild Broccoli | Toms~Chili Paste

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**caramelized “Banana Cheesecake”** | € 15

Passionfruit | Rum~Bananas | Banana~Ice Cream

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**Cheese Selection** | € 16

**3 COURSE € 70 | 4 COURSE € 82 | 5 COURSE € 96 | COVER € 6**

THESE PRICES ARE VALID IF YOU SELECT FROM THE TWO MENUS!

WE REQUIRE YOU TO BE HUNGRY FOR AT LEAST 3 COURSES.

IN COMBINATION WITH THE A LA CARTE DISHES THE INDIVIDUAL PRICES APPLY.

## A la Carte

<b>Oysters each</b>	€ 5		
<b>Sashimi of Tuna &amp; Salmon</b>	€ 25		
Sesame   Avocado   Grapefruit			
<b>Vitello Tonnato</b>   pink roasted Veal & Tuna Cream	€ 23		
Capers   Artischocke   Tomatoes			
<b>„SPM“ Bouillabaisse</b>	€ 17		
Clear Fish Soup with Fish fillets, Mussels, Prawn, vegetables			
		<b>Fisch &amp; Seafood Variation „Chefs choice“</b>	€ 44
		Daily Sides	
		<b>Organic Beef Filet Steak</b> „medium“	€ 44
		180g   Potato Gratin   Vegetables   green Pepper	
		<b>SPM Chocolate Cake with liquid Core</b>	€ 16
		Berries   homemade Ice Cream (about 15 Minutes)	

If you have any food intolerance or allergies, please contact our service staff.

All prices quoted include the statutory value-added tax. **Tip is not included.** Cover per person € 6.

**Please note that we only issue invoices by table!**