

TOMs EVENING~MENU

FISH & SEAFOOD

Cold Starter:

Spicy Ceviche of Scallop & Wild Prawn | € 26

Cocos | Mango | Chili | Lime

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warm Starter:

Char Fillet | € 24

Cabbage Turnip | Physalis | Green Curry

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Main Course:

Turbot Fillet | € 42

two kinds of Cauliflower | Peanuts | Lemon Confit

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Crème Brûlée Tarté of white Chocolate | € 15

Peach | Raspberries | Bellini~Sorbet

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Cheese Selection | € 16

MEAT

Cold Starter:

Carpaccio of Organic Beef Fillet | € 23

Chantarelle | Truffle Cream | Parmigiano

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warm Starter:

Pink roasted Venison Fillet | € 28

Jerusalem Artichoke | Blackberries | Olive herbs

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Main Course:

2 Kinds of Organic Veal | braised & pink roasted | € 39

Potato~Gratin | Organic Vegetables

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“Cherry Gratin” from the Oven | € 15

Espuma | Almond | Cherry~Yoghurt 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

Oysters each	€ 5
Sashimi of Tuna & Salmon	€ 25
Avocado Grapefruit Sesame	
Vitello Tonnato pink roasted Veal & Tuna Cream	€ 23
Capers Artischocke Tomatoes	
„SPM“ Bouillabaisse	€ 17
Clear Fish Soup with Fish fillets, Mussels, Prawn, vegetables	

Fisch & Seafood Variation „Chefs choice“	€ 44
Daily Sides	
Organic Beef Filet Steak „medium“	€ 44
180g Potato Gratin Vegetables green Pepper	
SPM Chocolate Cake with liquid Core	€ 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! Minimum Consummation is € 70 per Person!