

TOMS CROSSOVER~MENÜ

15.01. BIS 25.01.2025

Gruß aus der Küche | ofenwarmes Wurzelbrot
zweierlei Aufstriche

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SPM Tapas | in 2 Gängen serviert:

Tuna Carpaccio | Tempura | Mango
Hummer~Bisque

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orientalischer Taboulé Salat | knusprige Falafel | Tahina
„Carne Cruda“ Kalbsfilet Tatar | schwarzer Knoblauch | Erbse | Zitrone

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Warmer Zwischengang:

kross gebratenes Wolfsbarschfilet & Wildgarnele
Paella~Reis | Tomate | Raz El Hanout

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Hauptgang:

2erlei vom Bio Rind
dry aged & geschmort

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Karamellisierter Bananen Cheesecake

Passionsfrucht | Bananeneis | Rum Bananen
oder

Variation von reifem Käse
aus unsere Vitrine | Feigensenf

Änderungen Vorbehalten!

€ 108,00 pro Person | inkl. MwSt., exkl. Tip

TOMS “CROSSOVER” MENU

15TH OF JANUARY UP TO 25TH OF JANUARY

Greetings from the Kitchen | Oven warm Bread

two kinds of homemade Dips

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SPM Tapas | served in two courses:

Tuna Carpaccio | Tempura | Mango

Lobster Bisque

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oriental Tabouleh Salad | crispy Falafel | Tahina

“Carne Cruda” Veal Tatar | black Garlic | Pea | Lemon

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warm Between

Grilled Sea Bass Fillet & Wild Prawn

Paella~Rice | Tomato | Raz el Hanout

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Main course:

Variation of Organic Beef

dry aged & braised

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caramelized Banana~Cheesecake

Passionfruit | Banana Ice Cream | Rum Bananas

or

Cheese Selection

from our Vitrine | Fig Mustard

Set Menu in 6 Courses € 108

incl. VAT. **Tip is not included!**
