

## TOMS “CROSSOVER” MENU

FROM 12<sup>TH</sup> TO 22<sup>ND</sup> OF MARCH

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**Greetings from the Kitchen | oven warm “Sourdough” Bread**  
smoked Salmon~Mousse | “Feel the Spring” Dip with Radish & Cress

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**SPM Tapas | served in two courses:**

grilled **Scallop** | Mango Chutney | Yuzu~Espuma  
“**Beef Tatar**” Burger | Quail Egg | Truffle~Mayo

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**Sashimi of “Hamachi” (King~Fisch)** | Lime Leave~Oil | Ponzu | Cucumber  
**creamy Soup of wild Garlic** | crispy Indian Samosa

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***warm Between:***

**Char Fillet “Confit”**

Cabbage Turnip | green Curry | sweet & sour Physalis

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***Main course:***

**Surf & Turf of Organic Beef Fillet & “Black Tiger” Giant Prawn**

Sweet Potato | green Asparagus | Portwine~Jus

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**Tarté Brûlée of white Chocolate**

Strawberries | Sour Cream | Mini~Oranges

or

**Cheese Selection**

from our Vitrine | Fig~Mustard

**Set Menu in 6 Courses € 112**

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

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