RESTAURANT · VINOTHEK SPEISEN MEISTEREI FEINKOST · KOCHSCHULE

TOM´S CROSSOVER KITCHEN

Choose your menu in 3, 4 or 5 courses:

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…a few Oysters to start? (not included in the menu)

Dutch "Rock Oysters" (from 3 pieces) **|** per piece € 5

Starters:

spicy Sashimi of Tuna & Salmon | Avocado | Grapefruit | Sesame

"Carne Cruda" ~ Veal Tatar | Pea cream | Lemon Mayo | oven warm Pinsa

Sicilian "Vegetable Caponata" | Sheep~Cheese | Tomato | Orange Oil | Olivebread **(V)**

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warm Between:

Char Fillet "confit" | Cabage Turnip |green Curry | Physalis

pink roasted Deer Fillet | Topinambur | Pepper Cherries

crispy Cauliflower | Miso Hollandaise | BBQ Sesame Jus **(V)**

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Main Courses:

"Sole Tempura" | Lemongrass Risotto | Pak Choi | Chili Vanille Sauce

Surf & Turf of organic Beef & Giant Prawn | Sweet Potato | wild Broccoli

homemade "Spinach & Ricotta" Ravioli | Tomato Sugo | Parmigiano Foam **(V)**

Main courses with surcharge:

"Lobster Spaghetti" | grilled Lobster Tail | Artischocke | Tomato | Basil

„Pepper Steak a la SPM" | 180 g organic Beef Fillet | green Pepper | Potato Gratin

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Dessert & Cheese:

Chocolate "Crème Brûlée" | iced blood orange

caramelized Cheesecake | Rum Bananas | Passionfruit | homemade Ice Cream

Variation of Cheese | from our Vitrine | Fig~Mustard

Choose your desired Menu from our daily Specials in 3, 4 or 5 Courses!

(5th courses = 2nd appetizer or 2nd "warm between" course or dessert & cheese)

3 Courses € 85 | 4 Courses € 98 | 5 Courses € 118

mandatory: our Cover € 6

Greetings from the Kitchen & oven warm Bread & two kinds of homemade Spreads

Surcharge for Lobster & Beef Fillet | € 17

All prices quoted include the statutory value-added tax.

Tip is not included. Minimum Consummation is 3 Courses per Person!