

ENTRÉES

Sauerteigbrot | flavoured Butter

Sourdough bread | flavoured butter

€ 7

Austern

Gillardeau | Amaretto Mignonette

Oysters | Gillardeau | Amaretto mignonette

Stück | pcs

€ 6

Schottische Wachteleier

Pulled beef | Dijon - Senf | Parmesan

Scotch quail eggs

Pulled beef | Dijon mustard | Parmesan

€ 8

Zucchini-puffer

Pfifferlinge | Pistazien | Zitrone | Joghurt | Spinat

Courgette fritters

Chanterelles | pistachios | lemon | yoghurt | spinach

€ 19

halbe Portion | half portion

€ 11

Tenderloin Tatar

Pommes Allumette | Sardellen | Sriracha |

konfiertes Eigelb

Tenderloin tatar

Pommes Allumette | anchovies | Sriracha | cured egg yolk

€ 25

halbe Portion | half portion

€ 13

zusätzlich | additional 10g Beluga Caviar Topping

€ 30

Burrata

San Marzano - Nyora sauce |

kandierte Chili | Staudensellerie

Burrata

San Marzano - Nyora - sauce | candied chilli | celery

€ 23

Wolfsbarsch Crudo

Kumquat | Fenchel | Koriander - Ingwer - Marinade

Seabass Crudo

Kumquat | fennel | cilantro - ginger marinade

€ 24

halbe Portion | half portion

€ 12

SOUPE

Vichysoisse

Kartoffeln | weißer Lauch | Schnittlauch |

Rauchöl | Parmesan

Vichysoisse

Potatoes | white leek | chives | smoked oil | Parmesan

€ 9

SALADES

Caesar Salad

Romanasalat | Croutons | Hähnchenbrust |

Caesar - Dressing | Sardellen

Caesar Salad

Baby Gem | Croutons | chicken breast |

Caesar - Dressing | anchovies

€ 26

Salade Nicoise

Grüner Salat | gekochte Eier | grüne Bohnen | Ortiz

Tuna | Vinaigrette | weich gekochte Kartoffeln |

Tomaten | Sardellen

Salade Nicoise

Green salad | eggs | green beans | Ortiz Tuna | Vinaigrette | soft

boiled potatoes | tomatoes | anchovies

€ 22

halbe Portion | half portion

€ 11

PLATS PRINCIPAUX

FLANEUR'S SIGNATURE

Fasan

Dreierlei Fasan | Speck |
Jus | Hokkaido Terrine | Orangenmarmelade

Pheasant

Pheasant three ways | bacon | jus |
Hokkaido terrine | orange jam

€ 39

Catch of the day

€ 33

Brown butter | Velouté | Mandeln |
Kapern | Babybrokkoli

Catch of the day

Brown butter | Velouté | almonds | capers |
baby broccoli

Wiener Schnitzel

€ 35

Kartoffelsalat | Gurkensalat | Preiselbeerkonfitüre

Wiener Schnitzel

Potato salad | cucumber salad | lingonberry jam

halbe Portion | half portion

€ 17

Quarknudeln

€ 29

Salbei | Buerre monte | weicher Lauch |
Semmelbrösel | Knollensellerie

Quark noodles

Sage | Beurre monte | soft leek |
toasted breadcrumbs | celeriac

halbe Portion | half portion

€ 15

Flaneur Beef Burger

€ 26

Brioche Bun | Rind | karamellierte Zwiebeln |
Gruyère | geräucherte Flaneur - BBQ Sauce

Flaneur Beef Burger

Brioche Bun | beef | caramelized onions | Gruyère | smoked
Flaneur's BBQ Sauce | Fries

Steak au Poivre

€ 37

Rinderfilet | grüne Pfefferjus | Brandy |
Pommes Frites

Steak au Poivre

Beef fillet | green peppercorn jus | Brandy | Fries

Flaneur Fries

€ 7

Scharfe Aioli | Honig - Senf | Ketchup

Flaneur Fries

Spicy Aioli | honey - mustard | ketchup

DESSERT

Golden Safran Cloud

€ 15

Geflammte Meringue |
Safran Crème - Anglaise |
Flaneur's Mandarinen - Confit | geröstete Pistazien
Flambéed Meringue | saffron crème Anglaise |
Flaneur's mandarin confit | toasted pistachios

Chocolat Noir du Flaneur



€ 14

Tonkabohnen - Mousse | Buchweizen -
Crunch | Espresso Sorbet | Olivenöl |
Rauchsalz
Tonka beans - mousse | buckwheat - crunch |
espresso sorbet | olive oil | smoked salt

Kürbistraum

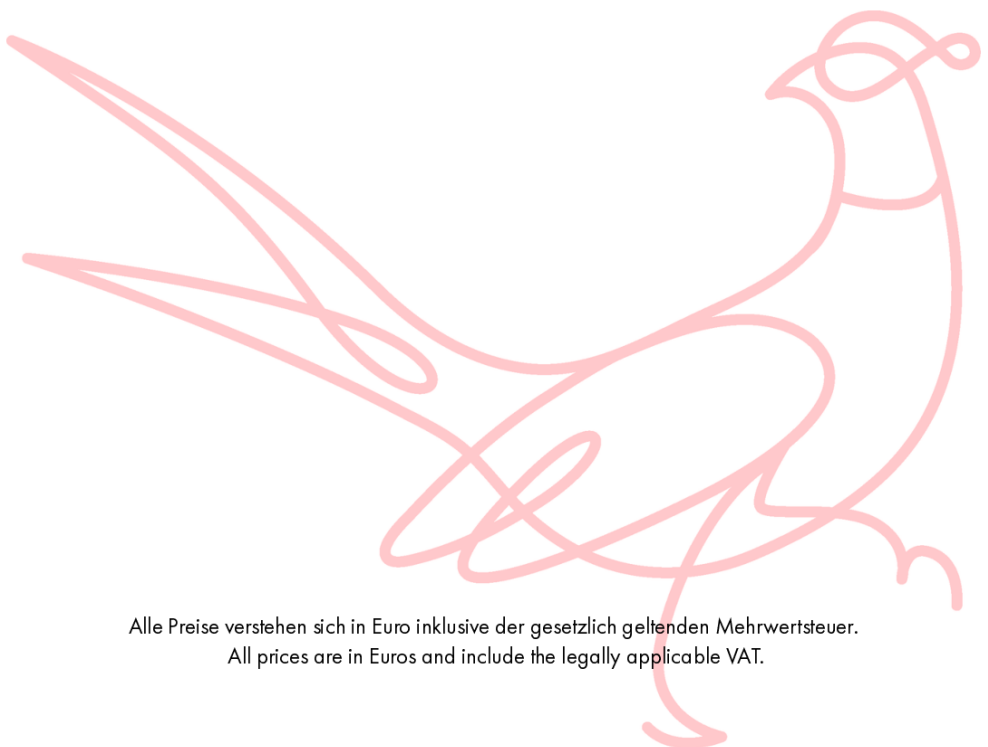
€ 14

Kürbiskuchen | Kürbiskern - Schokoglacier |
Mascarpone - Frosting | Vanilleeis |
Kürbis - Karamell - Sauce
Pumpkin cake | pumpkin seed - chocolate glaze |
mascarpone frosting | vanilla ice cream |
pumpkin - caramel sauce

Brûlée de la Maison mit Sherryessig

€ 13

Vanillecrème mit leichter Essignote |
Karamellkruste | frische Beeren
Vanilla cream with a hint of vinegar |
caramel crust | fresh berries



SÜSSEWEINE DESSERT WINES

2022 Carmes de Rieussec Château Rieussec Sauternes, Frankreich	0,1l	€ 15
2018 Riesling Auslese „S“ Erbacher Michelmark, Jakob Jung Rheingau, Deutschland	0,1l	€ 13

AFTER DINNER

Espresso Martini Vodka Espresso Vanille Vodka espresso vanilla	€ 14
Brandy Alexander Brandy Sahne Crème de Cacao Brandy cream crème de cacao	€ 14
White Russian Vodka Kahlúa Sahne Vodka Kahlúa cream	€ 14

HEISSEGETRÄNKE HOT BEVERAGES

Kaffee Crème coffee crème	€ 4.60
Espresso	€ 3.90
Doppelter Espresso double espresso	€ 5.00
Cappuccino	€ 4.90
Latte Macchiato	€ 5.20
Milchkaffee café au lait	€ 5.20
Heiße Schokolade hot chocolate	€ 5.90
Matcha Latte Kokosmilch Matcha latte coconut milk	€ 6.90
Glas Tee glass of tea	€ 3.90

DIGESTIF

Hennessy VSOP	€ 15
Hennessy XO	€ 29
Remy Martin VSOP	€ 15
Remy Martin XO	€ 28
Papidoux Calvados VSOP	€ 12
Linie Aquavit	€ 12
Fernet Branca	€ 10
Weingut am Stein Mirabelle yellow plum	€ 12
Weingut am Stein Williamsbirne pear	€ 12