

OSMAN³⁰

à la Carte

Starters

Hors d'oeuvres from the trolley table	per portion 6,00 €
Small side salad	6,50 €
Regular Salad	9,90 €

Intermediate course

Sorbet (filled with sparkling wine)	5,50 €
Soup with homemade bread	8,90 €

Main course

Premium beef filet ^{1,3,7,8,9} Potato dauphine, variation of beet, walnut, sherry jus	39,00 €
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Venison calf loin ^{1,3,7,9} s spinach finger-shaped potatoe dumplin, artichokes, lingonberry jus	32,00 €
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Breast of cock filled with truffle ^{7,9} Sweet potatoe puree, broccoli, madeirasauce	32,00 €
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Grilled grouper ^{2,4,7,9} Pea puree, chicory, orange-butter-sauce	34,00 €
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Daily recommendation	34,00 €
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vegetarian/vegan

Baked sweet potato ^{6,8,9} Pistachio puree, pickled cherry tomatoes, amaranth, herb oil-creme-sauce	24,00 €
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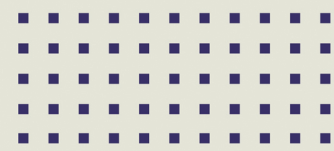
Dessert

Tuttifrutti ^{1,3,7} Passion fruit gel und coulis, grilled pineapple, strudel cracker, pickled kiwi, crumble, italian meringue, matcha-lemongrass-ice	12,50 €
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French cheese ⁷ (Affineur Waltmann from Erlangen)	16,50 €
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If you come with 7 persons or more we only serve our 3-course menu

1 gluten grain (wheat, rye, barley, oats, spelt, kamut or hybrid strains), 2 shellfish 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk (lactose), 8 pulse (Almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio, macadamia nut), 9 celery, 10 mustard, 11 sesame, 12 sulphur dioxide and sulphie (more than 10 mg/kg), 13 lupine, 14 mollusc



OSMAN³⁰

3-Course Menu

Starters

Hors d'oeuvres from the trolley table (choose 3 pieces)

Main dishes to choose from

Premium beef filet ^{1,3,7,8,9}
Potato dauphine, variation of beet, walnut, sherry jus
(extra charge 7,50 € gross to the menu)

or

Venison calf loin ^{1,3,7,9}
Spinach-Schupfnudeln, artichokes, lingonberry jus

or

Breast of cock filled with truffle ^{7,9}
Sweet potatoe puree, broccoli, madeirasauce

or

Grilled grouper ^{2,4,7,9}
Pea puree, chicory, orange-butter-sauce
(extra charge 4,00 € gross to the menu)

or

ask for our daily recommendation
(extra charge 4,00 € gross to the menu)

or vegetarian/vegan

Baked sweet potato ^{6,8,9}
Pistachio puree, pickled cherry tomatoes, amaranth, herb oil-creme-sauce

Dessert

Tuttifrutti ^{1,3,7}
Passion fruit gel und coulis, grilled pineapple, strudel cracker, pickled kiwi, crumble, italian meringue, matcha-lemongrass-ice

or

French cheese from the trolley table (Affineur Waltmann from Erlangen) ⁷

3-Course-Menu **49,00 €**

3-Course-Menu with side salad **55,50 €**

4-Course-Menu with sorbet **54,50 €**