



**OSMAN**<sup>30</sup>

**à la Carte**

**Starters**

Mozzarella Bufala with San Marzano tomato <sup>7,8,10</sup>  
Wild rocket, pine nut cream, basil 15,90 €

Arctic salmon trout and tuna <sup>1/4/7/9/10</sup>  
Avocado, cucumber, radishes, curry mayonaise 18,90 €

Slices of pickled saddle of beef <sup>1/6/7/9/10</sup>  
Vegetable garden, quinoa, herbal cream 17,90 €

Small side salad 6,50 €  
Regular Salad 9,90 €

**Intermediate course**

Sorbet (filled with sparkling wine) 5,50 €  
Creamy soup of the day 8,90 €

**Main course**

Premium beef fillet on sweet potato <sup>1/7/9/10</sup>  
Carrots, beech mushrooms, onions, perigordine sauce 39,00 €

Two sorts of calf <sup>6/7/9/10/12</sup>  
Gently braised cheek and fillet  
Chanterelles, young vegetables, potato and basil mousse seline 34,00 €

Saddle of Lamb with thyme shallot jus <sup>1/6/7/9/10/12</sup>  
Artichoke, cous-cous, beans 38,00 €

Fish of the day and crustacean in saffron brew <sup>1/2/3/4/7/9/10</sup>  
Game fish, red shrimp, scallop, ravioli  
Potatoes, young vegetables 34,00 €

**vegetarian/vegan**

Chive risotto on algae cream <sup>6/7/9/10/12</sup>  
Tomato soy sauce, orange tomatoes, spinach leaves, yam, Passe-Pierre  
- prepared without parmesan for vegans <sup>6/9/10/12</sup> 24,00 €

**Dessert**

Sweet temptation / Black Forest cherry <sup>1/3/7/8/11</sup>  
Black cherry, chocolate cream and mousse, caramel ice cream 12,50 €

French cheese <sup>7</sup>  
(Affineur Waltmann from Erlangen) 16,50 €

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



**OSMAN**<sup>30</sup>

**3-course summer menu**

**Starter**

Mozzarella Bufala with San Marzano tomato <sup>7,8,10</sup>  
Wild rocket, pine nut cream, basil

**Main courses to choose from**

Supreme of the corn poulard  
Wild broccoli, potato gnocchi, chanterelles, port wine jus

**or vegetarian / vegan**

Chive risotto on algae cream <sup>6/7/9/10/12</sup>  
Tomato soy sauce, orange tomatoes, spinach leaves, yam, Passe-Pierre

**dessert**

Sweet temptation / Black Forest cherry <sup>1/3/7/8/11</sup> \*

**39,00 €**

**\* You can also order the 3-course menu with cheese instead of dessert, we charge a surcharge of 5,00 € per menu.**