

OSMAN³⁰

à la Carte

Starters

Confit salmon trout ^{4/7/9/10/12}
Caramelized fennel puree, vegetable fields, wood sorrel
(Vegetarian without salmon trout) 16,90 €

Pickled saddle of beef
Salad from new potatoes, summertruffle, radish 17,90 €

Lobster on marinated coconut and cauliflower ^{2/6/7/9/10}
Young peas, crustacean cream, herb salad 18,90 €

Small side salad 7,70 €
Regular mixed salad 12,50 €

Intermediate course

Sorbet (filled with sparkling wine) 5,50 €

Main course

Premium beef fillet with its own jus ^{2/6/7/9/10}
green asparagustips, port wine shallots, chanterelles, gratinated creamed potatoes 39,00 €

Saddle of lamb with oriental flavors ^{6/7/9/10/12}
Eggplant miso, oyster mushrooms, cous cous, citrus yogurt,
chickpeas 37,90 €

Gently braised beef cheeks ^{1/3/6/7/9/10/12}
Parsley puree, young artichokes, leeks, sauteed potatoes 38,00 €

Grilled halibut slices with bouride sauce ^{4/6/7/8/9/12}
Barlotti beans, capergremolata, vine tomato risotto 36,00 €

vegetarian/vegan

Cavatelli with grilled eggplant ^{1/6/7/8}
Oven tomatoes, rocket salad, parmesan
- prepared without parmesan for vegans ^{6/9/10/12} 20,00 €

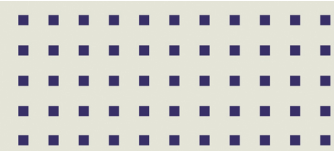
Kamutspaghetti on Trufflesauce^{1/7/8/9/12}
Leaf Spinach, Asparagustips, Oventomatoes 20,00 €

Dessert

Sweet temptation /strawberry and vanilla ^{1/3/7/8/11}
Strawberry gateau, fleur de sel and caramel cream, vanilla powder, strawberry sorbet 12,50 €

French cheese ⁷
(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



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3-course autum menu

Starter

Confit salmon trout ^{4/7/9/10/12}
Caramelized fennel puree, vegetable fields, wood sorrel

Main courses to choose from

Corn chicken supreme ^{6/7/8/9/10/12}
Apricot, hazelnut, wild broccoli, potato tower

or vegetarian / vegan

Cavatelli with grilled eggplant ^{1/6/7/8}
Oven tomatoes, rocket salad, parmesan

dessert

Sweet temptation/ strawberry and vanilla ^{1/3/7/8/12}
Strawberry gateau, fleur de sel and caramel cream, vanilla powder, strawberry sorbet *

39,00 €

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