

OSMAN<sup>30</sup>

**Starters**

Tomato mozzarella "OSMAN30 Style" <sup>7</sup> Buffalo bill mozzarella, heirloom tomatoes, avocado, pine nut cream	16,90 €
Four fried deep sea prawns with macadamia nuts <sup>2/7/8</sup> Peas, cauliflower cream, spicy pineapple	19,90 €
Spiced fyord trout <sup>1/4/6/8/9/10</sup> Radish, avocado, ponzu, grapefruit, coconut	18,90 €
Small side salad	7,70 €
Regular mixed salad	12,50 €

**Intermediate course**

Sorbet filled with sparkling wine	5,50 €
Foam soup from the atlantic lobster <sup>2/4/7/9/10/12</sup> Small lobster, tomato, young leek	16,00 €

**Main course**

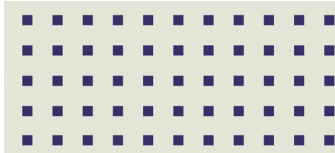
Premium beef fillet on madairajus <sup>1/3/7/9/12</sup> Root vegetables, onions, potato roulade	39,00 €
Carre of salt meadow lamb <sup>1/7/9/12</sup> Broad beans, bean jelly, sardine fregola, oven tomatoes, shallot and thyme jus	38,00 €
Three kinds of milk calf <sup>1/7/9/12</sup> Fillet, cheek, sweetbreads Purple sweet potato, chervil tuber, pak choi	37,00 €
Icelandic cod in sake <sup>4/7/9/10/12</sup> Dashi Beurre Blanc, mustard seed, cucumber, ox heart tomato,	36,00 €

**Vegetarian/vegan main Course**

Kamutt spaghetti in basil pesto <sup>1/7/9/12</sup> Date tomatoes, zucchini, parmesan (for vegans prepared without parmesan)	20,00 €
Miso cauliflower from the oven <sup>6/8/9</sup> Cocos-curry sauce, flamed pear, organic quinoa, zucchini, dried olives	25,00 €

**Dessert**

Sweet dessert - blueberry mousse filled with banana and ginger <sup>1/3/7/8</sup> Chocolate almond sand, yoghurt sponge, blueberry gel, matcha financier, Jasmine rice ice cream	14,00 €
French cheese plate (Affineur Waltmann from Erlangen) <sup>7</sup>	16,50 €
Vegan bio-ice cream <i>Please ask about the current varieties</i>	3,50 € per Ball
Two fine chocolate specialties <sup>1/7/8</sup>	4,00 €



OSMAN<sup>30</sup>

**3-Course autumn menu**

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**Starter**

Tomato mozzarella "OSMAN30 Style"<sup>7</sup>  
Buffalo bill mozzarella, heirloom tomatoes, avocado, pine nut cream

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**Main courses**

The best of the Marensin guinea fowl<sup>1/3/7/8/9</sup>  
Braised pumpkin, romanesco, tagliatelle, bound chicken essence

*(On request we will serve a vegetarian main course.)*

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**Dessert**

Sweet dessert - blueberry mousse filled with banana and ginger<sup>1/3/7/8</sup>  
Chocolate almond sand, yoghurt sponge, blueberry gel, matcha financier, jasmine rice ice cream

or

French cheese plate (Affineur Waltmann from Erlangen)<sup>7</sup>

**49,00 €**

**2-Course autumn menu**

\*

**Starter**

Tomato mozzarella "OSMAN30 Style"<sup>7</sup>  
Buffalo bill mozzarella, heirloom tomatoes, avocado, pine nut cream

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**Main courses**

The best of the Marensin guinea fowl<sup>1/3/7/8/9</sup>  
Braised pumpkin, romanesco, tagliatelle, bound chicken essence

*(On request we will serve a vegetarian main course.)*

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Inclusive a coffee or espresso and two fine chocolate specialties<sup>1/7/8</sup>

**39,00 €**

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