



Entre

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| Barbarie Duck Breast Crepe Asia Mayo Cucumber | 16 |
| Carpaccio of Calf Winter Truffle | 19 |
| Schlumachers Tatar of Norwegian Salmon Ponzu Asia Mayo Piemont Hazelnut | 17 |
| Goat Cheese Quince Macadamia Nut Wild Herbs Salad | 15 |
| Feta Cheese Beet Root Basil Creme Fraiché | 14 |

Soup

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| Celery Truffle Chestnut | 12 |
| Nordic Bouillabaisse (Fish Soup) as Main Course | 18 29 |

Main Course

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| Barbarie Duck Breast Red Cabbage Pretzel Dumplings Cassis Jus | 31 |
| U.S. Stewed Beef Celery Lardo Bacon Jus | 34 |
| Norwegian Salmon Fregola Sarda Pistachio Wild Broccoli Squid Velouté | 29 |
| Pike Perch Pear Bean Bacon Velouté | 28 |

Soulfood

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| Truffled Calf Hamburger La Ratte Potato Mushrooms Jus | 27 |
| Homemade Gnocchi Ricotta Cheese Beet Root Walnut | 24 |
| Sardine Bread | 23 |
| Herb Risotto | 19 |
| + Barbarie Duck Breast | 12 |
| + U.S. Stewed Beef | 13 |
| + Norwegian Salmon | 12 |
| Additional Bread Dip Olive Oil (for 2 Person) | 4 |

Dessert

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| Schlumachers Tiramisu | 10 |
| Nashi Pear Valrhona Noble Chocolate Piemont Hazelnut | 16 |
| Dessertvariation | 16 |
| Homemade Sorbet und Ice Cream (changing), per Scoop | 5 |
| Homemade Mousse au Chocolat (changing), per Scoop | 5 |

Shopping Cart

Surprise Menu from our Shopping Cart

Barbarie Duck Breast | Red Cabbage | Pretzel Dumpling | Cassis | Beef | Celery | Lardo Bacon | Pistachio
 Fregola | Yuzu | Arborio Rice | Gourmet Fish | Squidink | Milk | Egg | Cream | Rosemary | Garlic | Butter
 Thyme | Valrhona Noble Chocolate | Nashi Pear | Sweet Potato | Beet Root | Bean | Lobster Head
 Fennel | Soft Wheat | Wintertruffle | La Ratte Potato | Mushrooms | Parsley | Chives | Brie Cheese
 Onion | Saffron | Goat Cheese | Plum | Pine | Tomato | Cucumber | Calf | Salmon | Pike Perch | Quince
 Macadamia Nut | Almond | Hazelnut | Wild Herbs | Flour | Iberico Pork | Basil | Wild Broccoli | Chestnut
 Velouté | Jus | Orange | Lemon | Shiso | Ponzu | Berries | Radish | Smoke | Aceto Balsamico | Coconut
 Olive Oil | Walnut | Ginger | White Wine | Asia Mayo | Mint | Honey | Tumeric | Curry | Pepper | Salt
 Red Wine | Sherry | Lime | Apple | Paprika | Corn Poulard | Soy Sauce | Fig | Sugar | Blood Steamer
 Callebaut Noble Chocolate | Shrimp | Sheep Cheese | Goat Cheese | Advocaat | Carott | Parsley Root
 Cardamom | Lemon Oil | Campot Pepper | Crustacean | Vanilla | Sunflower Seed | Cinnamon | Pear
 Bacon | Caramel | Lady Fingers | Parsnip | Mascarpone | Caviar | Cocoa | Chili | Parmesan Cheese
 Beef Bones | Sardine | Ricotta Cheese | Bread | Vegetables from Market | Sage | Mustard | Tapioca
 Cassis | Molluscs | Bayleaf

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| 3-Course Menu Silver | 46 |
| 3-Course Menu Gold | 54 |
| 4-Course Menu | 64 |
| besides Amuse Gueule | |
| 5-Course Menu | 79 |
| besides Amuse Gueule, Petit Four | |
| 6-Course Menu | 89 |
| besides Amuse Gueule, Refreshment before Main Course, Petit Four | |

Wine Pairing (0,11 per Course)

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|---------------|----|
| 3-Course Menu | 23 |
| 4-Course Menu | 31 |
| 5-Course Menu | 39 |
| 6-Course Menu | 44 |

Wine Pairing with Grand Cru Wine 0,11
 Surcharge 10 € / Course

Our Chef de Cuisine Gabrijel Pranjić and the Schlumacher's Team wish you a nice stay
 and a great evening.

The Restaurant will keep the right to change ingredients, due to supply shortage or insufficient quality.

Please let us know if you have any allergies or cases of incompatibilities.

All prices including legal taxes. Prices are shown in Euros.
 Service charge is not included.