

Mayer's

Restaurant

Mayer's recommendation

Variation of goose- liver with quince jelly and brioche

Pot au feu of crustaceans scallop in saffron jus

Two kinds of lamb with aubergine tatare and artichokes

Selection of french cheese

Chocolate soufflé with burgundy cherries and cherry sorbet

Euro 89, --

Mayer's cross-over

Mosaic of smoked salmon and eel with cucumbers

Filet of monk fish in sauerkraut with red wine butter

Roasted filet of turbot on oxtail ragout and colliflower

The best from squab chicken with roasted squid and chanterelles

Horseradish vanilla ice- cream with raspberry- pepper goats

Green apple jelly with basil foam and fresh cheese sorbet

Euro 99, --

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Mayer's classic

Chartreuse from quail with duck liver and sweet- sour vegetable

Filet and cheek of veal served in two courses

Variation of apricot with nougat ice- cream

Euro 69, --

Mayer's vegetarian

Jellied artichokes and tomatoes with chanterelles

Iced vegetable- Gazpacho with summer vegetable

Risotto of orzo with two kinds of celeriac and truffle

Berries with champagne soup ,foam of coconut and raspberry sorbet

Euro 79, --

Recommendations for 2 persons

Roasted salmon trout with cherry tomatoes and rosemary- potatoes
p.P. Euro 36,--

Braised cheek of beef with celeriac mousse and truffle raviolis
p.P. Euro 34,--

Sorbet variation "Schloss Prielau"
p.P. Euro 18,--