

# Kastenmeiers

DAS FISCHRESTAURANT IM KURLÄNDER PALAIS

## Menue

Daily changing surprise menu 45,00 €

### Starters:

Irish rock oysters, pieces 2,50 €

Fried Calamaretti with balsamic onions  
and chili-sesame crackers 12,50 €

Tunasatay with glass noodle salad 13,50 €

Salmon tartare with wasabi-  
cucumbers – ice and herb salad 13,50 €

Praline of scallops with  
truffle mayonnaise and avocado salad 14,50 €

Variation appetizer with shrimp, scallops  
and tuna sashimi 16,50 €

Sevruga Kaviar with creme fraiche and toast  
20g 25,00 € / 50g 50,00 € / 100g 100,00 €

Ossietra Kaviar with creme fraiche and toast  
20g 35,00 € / 50g 70,00 € / 100g 140,00 €

### Soups:

Bouillabaisse "Kastenmeiers" with aioli  
and toast 7,50 €

Foamed spinach soup with  
caviar crostini 8,50 €

Lobster soup with shrimp and  
baked leeks 8,50 €

### Entrées:

Mussels with white wine thyme fond  
and toast 8,50 €

Gratin salmon carpaccio  
with truffle puree 16,50 €

Spaghettoni with Italian  
black truffles 17,00 €

Lobsterspaghettoni from ½ lobster  
prepared at the table 28,00 €

Lobster risotto of lobster ½ 28,00 €

### Tarte Flambee with:

Smoked salmon and dill 9,50 €

Parma ham and rucola 12,50 €

Italian black truffles 14,50 €

### Main courses:

Fillet of skrei with cabbage and  
risolée potatoes 18,50 €

Grilled salmon fillet with asian  
vegetables and lemon rice 23,00 €

Fried Pike perch fillet with truffle butter,  
salsify and mashed potatoes 23,50 €

Roasted monkfish with mashed  
sweet potatoes and seaweed 24,50 €

Fillet of sea bass with  
charlottes and polenta 25,50 €

Turbot fillet with glazed turnips  
and walnut risotto 27,00 €

Chef`s plate with different fine fish and  
buttered vegetables 29,50 €

Wiener schnitzel of veal with fried  
potatoes 22,00 €

Chicken with chorizo-tomato-pepper-  
vegetables and tagliatelle 23,00 €

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The Best from beef, tenderloin and jowl,  
with herbsmushrooms and truffle fries 29,50 €

## From the basin:

Rainbow trout, blue or miller with potatoes  
and herb salad 20,50 €

Sturgeon for 2 people with side dish of  
your choice 42,00 €

Whole lobster from the grill with side dish  
of your choice 48,00 €

## Recommendation of the day with side dish of your choice:

Gilthead royale 23,50 €

Loup de mer for 2 – 4 people,  
per person 26,00 €

Baked in salt, per person plus 3,00 €

Turbot for 2 – 4 people, per person 27,00 €

## Desserts:

Profiteroles with chocolate mousse  
and berries 8,00 €

Pancakes with homemade quince jam 8,50 €

Duet of pomegranate  
with sorbet and muffin 8,50 €

Pancakes for 2 people with cinnamon plum  
and apple sauce (30 min) 16,00 €

Crêpes Suzette for 2 people prepared  
at the table with ice cream 16,00 €

## Cheese recommendation from Savoir Vivre Chief:

Reblochon, Saint Nectaire AOC and  
Epoisses AOC with olives and capers 11,00 €