

Schneiderei
Spring 2024

Schneiderei home bread | smoked sea salt butter

Lightly cured Catalan prawn | curry leaf bisque | sourdough
toast

Young zucchini brûlée | zucchini puree | za'atar
vinaigrette | fermented cascabel chilli

Wild seabass confit | puff pastry | chicken jus

Seared bluefin tuna | celeriac | cucumber coulis

Loin of pyrenean lamb | green peas, radicchio and cilantro
salad | potato pave | lamb jus

Sweet corn panna cotta | white chocolate and tahini
ganache | salted caramelised pistachio

94€ per person

Schneiderei - Spring 2024 - À la carte

Starters

Young zucchini brûlée | zucchini puree | za'atar
vinaigrette | fermented cascabel chilli

12€

Bluefin tuna tartare | Vesuvio tomato coulis | sourdough
toast

15€

Wild seabass confit | puff pastry | chicken jus

16€

Mains

Norwegian wild salmon | capellini pasta | dried cascabel
chilli & lemon butter sauce

26€

Roasted chinese cabbage | lima bean purée | vegan
demi-glace | tahini sauce

24€

Loin of pyrenean lamb | green peas, radicchio and cilantro
salad | potato pave | lamb jus

39€

Desserts

Chocolate fondant | dark chocolate cremeux | chestnut
crumble

12€

Sweet corn panna cotta | white chocolate and tahini
ganache | salted caramelised pistachio

13€

Wine Pairing

I.

Merlot & Portugieser rose - Nature's calling, Landau,
Germany

II.

Cara - Weingut Ploder, Rosenberg, Austria

III.

Barbabianca - Marcobarba, Veneto, Italy

IV.

Pure Sauvignon Blanc - Weingut Harkamp, St. Nikolai,
Austria

V.

Merlot 2013 - Hummel, Villany, Hungary

VI.

Gewürztraminer - Kamil Barczentewicz, Poland

6 Glasses pairing 62€

3 Glasses pairing 37€

Glass is 75 ml