

# RH

## Sharing Menu

**Sourdough bread. Cured speck. Salted butter**

### **Starters**

**Raw scallops.** Asparagus. Truffle foam

**Carne Salada.** Buttermilk. Naan bread. Wild garlic oil

**Garden cress salad.** Potato. Egg

### **Main Course**

**Dry-aged roast beef**

**Short rib, Stroganoff style**

Potato croquette. Miso cauliflower gratin

### **Dessert**

**Salted caramel ice cream**

Dark chocolate mousse. Almond biscuit

Euro 59 per person

The menu is served per table.

Cover charge is billed separately.

# Eat

<b>Mixed salad RH Style</b>	9
<b>Poached egg</b> Truffle and potato espuma. Asparagus	16
<b>Raw &amp; cured salmon</b> Buttermilk. Asparagus. Wild garlic	22
<b>Hand-cut beef tartare</b> Naan bread. Herb mayonnaise	22
<b>Ravioli al plin</b> Wild garlic ricotta. Morel cream sauce	17
<b>Tagliolini</b> Goat kid ragout. Asparagus	17
<b>Potato gnocchi</b> Moscardini octopus. Mediterranean flavors	17

**Asparagus Quiche**  
Bolzano sauce. Cress 22

**Goat kid**  
Braised aubergine asian style. La Ratte potatoes 34

**Sea bass**  
Cockles. Chorizo. Vegetable bulgur 36

**Dry aged Roast beef**  
Stroganoff jus. Potato croquette. Miso cauliflower 39

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**Our Affogato** 8

**Salted caramel ice cream**  
Dark chocolate mousse. Almond cookie 12

**Baked quark ravioli**  
Strawberry-rhubarb ragout. Sour cream ice cream 14

**Cheese selection** 18

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**Place setting per person**  
Homemade sourdough bread. Salted butter 3  
+ € 4 for a main course portion size / +€ 2 for 2 plates

**Allergens:** Please contact us regarding ingredients and allergens. We are happy to inform you. In case of histamine intolerance please let us know.