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April / May / June 2009

## MENU 1

**Salad of lukewarm smoked trout**  
with lettuce, horse raddish and apple-pine nut vinaigrette

or

**Asperagus cream sou  
p with chervil and croutons**

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**Breast of poularde filled with tomatoes and goat cheese**  
on vegetable noodles and basilsauce

or

**Pikeperch sauted with green rice**  
on ragout of asperagus and prosecco sauce

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**Curd – blueberry - slice**  
with nougat icecream in a brittle punnet

42.00 €

## MENU 2

**Baked oxtail strudel**  
with asperagus salad served two ways and chervilsauce

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**Lukewarm ceps royale**  
with potato foam and Serrano ham chips

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**Crispy Bavarian duck**  
with apple-cranberries ragout, red cabbage and ceps-napkin dumpling

or

**Salmon trout in butter roasted**  
on tomato-noodlerisotto with young leek and white balsamico foam

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**Rhubarb – almond strudel**  
with white chocolate icecream and rumcream

46.00 €

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RESTAURANT WEINHAUS NEUNER

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Inhaber: Andreas Feuerstein & Natalino Esposito | FEU-RAU Gast. GmbH | München HRB 93734 • Steuer-Nr.:143/811/21546

**MENU 3**

**Raw marinated tuna with lemongrass foam**  
and leek – coriander salad

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**Chinese burn risotto**  
with cream cheese and glazed sweetbread

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**Rabbit served two ways**  
- the joint braised, saddle of crispy bread coat

or

**Halibut with roasted polypo, tomatoes, olives and potatoes**  
with spinach leaves and balsamico sauce

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**Crème Brûlée of lemongrass**  
with pineapple – passion fruit salad with coconut icecream

48.00 €

**MENU 4**

**Mousse of white asperagus with roasted king prawns**  
wild garlic foam  
and confit tomatoes

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**Ravioli of chanterelles and Ricotta**  
with parsley foam and Panchetta

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**Roast filet medium with ceps crust**  
with asperagus – potatoe fondue with chives and red wine sauce

or

**Crispy roasted fillet of gilthead**  
on artichoke – noddle ragout and thyme sauce

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**Apple – prosecco - soup**  
with almond pudding and cocoa sherbet

52.00 €

**MENU 5**

**Roasted foie gras**  
with marinated asperagus and morel vinaigrette

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**Wild garlic – noodle roll with salmon burgers**  
and lemon foam

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**Fillet of veal roasted in a parma ham coat**  
with ratatouille, Parmesan sauce and potato Gnocchi

or

**Medallions of angler-fish with a olive crust**  
on fennel – basil vegetable and Gnocchi

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**Gratinated rhubarb with curd cover**  
and strawberry – buttermilk iccream

56.00 €