



THE CHECK INN TEAM welcomes you

IN THE DINING ROOM

Vilune Proskinaite

Jens | Jenny
Julie | Kevin

IN THE KITCHEN

Arnaldo Carbonell Delgado

Florian | Tim
Edz | Hamayon

OUR SUPPORT TEAM IN THE BACKGROUND

Kassandra Bindel
Andreas Pöhler

MENU

"The secret of enjoyment
lies not only in good food and fine wine,
but in people who prepare and serve it with heart."

TAPAS TASTING MENU

Get to know all our new dishes in one evening!

STARTERS

Coconut Soup with Fried Coconut Shrimp

Coconut Biscuit | Green Curry | Pistachio | Orange Gel

Piementos de Padrón

Maldon Salt

Argentine Beef Tartare

Small Cones | Crème fraîche | Egg Yolk Cream | Chives | Capers | Mustard Caviar

MAIN COURSES

Corn-Fed Chicken -cooked sous vide- with Zucchini-Eggplant Mille Feuille

Potato Gratin | Thyme Jus | Carrot Reduction

Black Sepia Risotto

Prawn | Scallop | Chorizo

Swabian Onion Roast

Red Wine Jus | Butter Spaetzle & Breadcrumbs | Fried Onions

Tagliolini from the Parmesan Loaf

10 months aged Grana Padano | Cream | Fresh Black Truffle

Red Lentil curry with Roasted Baby Broccoli

Glazed Carrots | Soy Yoghurt | Chilli Oil | Cornflakes

DESSERTS

Tonka Bean Parfait

Mango Ragout | Orange Reduction | Berries

Lukewarm Chocolate Lava Cake

Vanilla Ice Cream | Berries | Chocolate Sponge | Chocolate Sauce | Mint

6 TAPAS 59,00 € -OR- 10 TAPAS 89,00 €

SIGNATURE INDULGENCE

3 Oysters "Fine de Claire"

22,00 €

Lightly Spicy Jalapeño-Yuzu Salsa

0,1l Grand Cru Rosé Champagne Brut

Alain Lallement Verzy, France



STARTERS

Oysters Fine de Claire

Lightly Spicy Jalapeño-Yuzu Salsa

Per Piece	3,50 €
Half Dozen	19,90 €
Dozen	38,90 €

Piementos de Padrón

Maldon Salt

8,90 €

Organic Leaf Salad with Avocado

Roasted Sunflower Seeds | Cucumber | Cherry Tomatoes | Peppers |
Radishes | Balsamic Honey Mustard Dressing

9,90 €

Creamy Burrata with Fruity Tomato Variation

Olive Crumble | Balsamic Beads | Green Pesto | Bread Chip | Maldon Salt

15,90 €

Coconut Soup with Fried Coconut Shrimp

Coconut Biscuit | Green Curry | Pistachio | Orange Gel

13,90 €

Classic Caesar Salad prepared at the table

+Breaded Corn-Fed Chicken & Ceasar Dip

+Fried Prawns & Croutons

as a Main Course

12,90 €

+6,00 €

+7,00 €

+5,00 €

Argentine Beef Tartare

Potato Rösti | Crème fraîche | Egg Yolk Cream | Chives | Capers | Mustard Caviar

optionally topped with Imperial Gold Caviar

19,90 €

+13,00 €

MAIN COURSES

Homemade Tortellini with Mediterranean Vegetable-Pine Nut Filling White Tomato Espuma Basil Oil Grana Padano Chip	26,90 €
Red Lentil curry with Roasted Baby Broccoli Glazed Carrots Soy Yoghurt Chilli Oil Cornflakes	21,00 €
Tagliolini from the Parmesan Loaf 10 months aged Grana Padano Cream Fresh Black Truffle	27,50 €
Viennese Schnitzel of Veal Cranberry Jam French Fries Lemon	29,90 €
Swabian Onion Roast (180g) Red Wine Jus Butter Spaetzle & Breadcrumbs Fried Onions	34,00 €
Roasted Monkfish in a Serrano Coat Lemongrass Espuma Herring Caviar Potato-Pickled Cucumber Ragout Fried Zucchini Blossom with Cream Cheese	29,90 €
Black Sepia Risotto Prawns Scallops Chorizo	28,90 €
Corn-Fed Chicken -sous vide- with Zucchini-Eggplant Mille Feuille Potato Gratin Thyme Jus Carrot Reduction	26,00 €
Argentine Beef Tenderloin (200g) with Chimichurri Pimientos de Padrón Truffle Fries	43,00 €

DESSERTS

Lukewarm Chocolate Lava Cake Vanilla Ice Cream Berries Chocolate Sponge Chocolate Sauce Mint	13,90 €
Tonka Bean Parfait Mango Ragout Orange Reduction Berries	10,90 €
Pistachio Ice Cream Sicilian Olive Oil Maldon Salt Pistachio Kernels	10,50 €
Blueberry Mascarpone Delight Strawberry Gel Almond Crumble Berries Mint	10,20 €
Duo of Fruit Sorbet Berries Mint	8,50 €

DESSERT DRINKS

Espresso Martini Vodka Espresso Kahlua	12,90 €
Affogato Vanilla Ice Cream Espresso Coffee Biscuit	6,50 €