CHECK INN RESTAURANT

THE CHECK INN TEAM

Warmly Welcomes You

FRONT OF HOUSE

Vilune Proskinaite

Jens | Jenny
Julie | Kevin | Stefan

IN THE KITCHEN

Arnaldo Carbonell Delgado

Edz | Florian
Justin | Tim | Vera

FRONT OF HOUSE – KITCHEN – OFFICE

and everywhere in between...

Kassandra Bindel

MENU

CHECK
INN
RESTAURANT

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

CHECK INN RESTAURANT

TAPAS TASTING MENU

Discover our new dishes in a single evening!

STARTERS

Cream of Hokkaido Pumpkin Soup
Pumpkin Chutney | Cottage Cheese | Coconut Milk | Nut Granola

Salade Lyonnaise with Quail Egg
Romaine Lettuce | Bacon & Shallot Vinaigrette | Radishes | Crispy Potato Cubes

Hot-Smoked Trout on Beetroot Tartare
Potato Rösti | Crème Fraîche | Horseradish | Dill

MAIN COURSES

Braised Beef Cheeks with Potato Purée
Beef Jus | Crispy Brussels Sprouts | Horseradish Cream | Lingonberry Jam

Sous-Vide Corn-Fed Chicken with Wild Mushrooms
Bread Dumpling | Braised Leek & Buttered Breadcrumbs | Thyme Jus

Seared Octopus on Warm Fennel & Shallot Salad
Patatas Bravas | Smoky Aioli | Tomato, Basil & Saffron Broth

Korean Fried Cauliflower
Cauliflower Purée | Shiso Leaves | Shimeji Mushrooms | Wakame | Red Dragon Sauce

Rigatoni Carbonara with Fresh Truffle
Pancetta | Egg Yolk | Pecorino Romano | Black Pepper

DESSERTS

Warm Chocolate Lava Cake
Coconut Ice Cream | Warm Cherries | Mint

Arnaldo's Swabian Bread Pudding
Vanilla Ice Cream | Almonds | Raisins | Sponge

6-TAPAS MENU 60 *per person*
8-TAPAS MENU 75 *per person*
Choose 6 or 8 tapas | minimum 2 guests

For additives and allergens, please refer to our separate allergen menu. All prices include statutory VAT.

CHECK INN RESTAURANT

OYSTERS & CHAMPAGNE



3 “Fine de Claire” Oysters with Salsa Verde 22
Lime | Cucumber | Tomato | Bell Pepper | Chilli
0.1l Grand Cru Rosé Champagne Brut
Alain Lallement Verzy, France

STARTERS

Cream of Hokkaido Pumpkin Soup 11
Pumpkin Chutney | Cottage Cheese | Coconut Milk | Nut Granola

Salade Lyonnaise with Quail Egg 12
Romaine Lettuce | Bacon & Shallot Vinaigrette | Radishes |
Crispy Potato Cubes

Organic Leaf Salad with Roasted Pumpkin 9
Roasted Pumpkin Seeds | Cucumber | Cherry Tomatoes | Bell Pepper |
Radishes | Balsamic, Honey & Mustard Dressing

A5 Wagyu Beef Tataki 22
Pickled Daikon | Radishes | Passion Fruit Ponzu | Chive Oil |
Red Onions | Cress

Foie Gras Mousse on Baumkuchen 19
Gewürztraminer Jelly | Apple Gel | Pear Chutney

Hot-Smoked Trout on Beetroot Tartare 18
Potato Rösti | Crème Fraîche | Horseradish | Dill

“Fine de Claire” Oysters with Salsa Verde
Lime | Cucumber | Tomato | Bell Pepper | Chilli

Per Piece	4
6 Pieces	22
12 Pieces	42

For additives and allergens, please refer to our separate allergen menu. All prices include statutory VAT.

CHECK INN RESTAURANT

MAIN COURSES

Braised Beef Cheeks with Potato Purée 30
Beef Jus | Crispy Brussels Sprouts | Horseradish Cream | Lingonberry Jam

Argentinian Beef Fillet (200 g) with Truffle Risotto 45
Truffle Jus | Roasted Baby Broccoli

Swabian Roast Beef with Onions 34
Red Wine Jus | Pan-Fried Potatoes | Crispy Onions

Veal Wiener Schnitzel 29
Lingonberry Jam | French Fries | Lemon

Sous-Vide Corn-Fed Chicken with Wild Mushrooms 29
Bread Dumpling | Braised Leek & Buttered Breadcrumbs | Thyme Jus

Pan-Seared Halibut with Corn Purée 32
Tobiko Sauce | Blanched Spinach |
Crispy Zucchini Flower with Ricotta | Parsley Oil

Seared Octopus on Warm Fennel & Shallot Salad 28
Patatas Bravas | Smoky Aioli | Tomato, Basil & Saffron Broth

Crispy Zucchini Flowers Filled with Guacamole 24
Warm Couscous | Mango-Coconut Sauce & Chilli | Wild Broccoli | Carrot

Korean Fried Cauliflower 25
Cauliflower Purée | Crispy Shiso Leaves | Shimeji Mushrooms | Wakame |
Red Dragon Sauce

Rigatoni Carbonara with Fresh Truffle 27
Pancetta | Egg Yolk | Pecorino Romano | Black Pepper

For additives and allergens, please refer to our separate allergen menu. All prices include statutory VAT.

CHECK INN RESTAURANT

DESSERTS

Warm Chocolate Lava Cake 15
Coconut Ice Cream | Warm Cherries | Mint

Arnaldo's Swabian Bread Pudding 10
Vanilla Ice Cream | Almonds | Raisins | Sponge

Caramel Flan 11
Vanilla | Pistachios | Passion Fruit

Coconut Ice Cream 8
Crispy Chilli Oil | Maldon Sea Salt

Duo of Fruit Sorbets 8
Berries | Mint

DESSERT DRINKS

Chocolate Espresso Martini 12
Vodka | Espresso | Kahlúa | Crème de Cacao

Affogato 6
Vanilla Ice Cream | Espresso | Petit Four

For additives and allergens, please refer to our separate allergen menu. All prices include statutory VAT.