

Vorweg

BROTAUSWAHL VON BACKGESCHWISTER 5
Aufgeschlagene Salzbutter

BUNTE TOMATEN UND SALATHERZEN 13
Rettich, Holunder

LACHSFORELLE GEFLÄMMT 16
Kohlrabi, Buttermilch, Dill

TATAR VOM MÜNSTERANER WEIDERIND 17
Eingelegtes Gemüse, Krustenbrot

Dazwischen

PASTINAKE 22
Fermentierter Champignon, Sellerie, Kreuzkümmel

WEISSE TOMATENSUPPE 15
Trüffel, Olive, Basilikum

Mittendrin

GESCHMORTE OCHSENBACKE 39
Möhre, Sellerie, Grüner Pfeffer

ZANDER TANDOORI STYLE 35
Blumenkohl, Kokos

KARTOFFEL-RISOTTO 28
Onsen Ei, Spargel, Miso

Danach

SCHOKOLADENMOUSSE 12
Holunder, Himbeer-Cassis-Sorbet

ZITRONEN-THYMIAN RHABARBER 11
Joghurtsorbet, Frischkäseschaum

Menüs

3 GANG MENÜ 60
Inklusive Brot

4 GANG MENÜ 75
Inklusive Brot

**RECKOS
RESTAURANT
— BAR**

Starters

BREAD SELECTION FROM BACKGESCHWISTER 5
Whipped salted butter

MIXED TOMATOES & LETTUCE 13
Radish, elderflower

FLAMED SEA TROUT 16
Kohlrabi, buttermilk, dill

PASTURE-FED BEEF TATAR 17
Pickled vegetables, crusty bread

Intermediate

PARSNIP 22
Fermented mushroom, celery, cumin

WHITE TOMATO SOUP 15
Truffle, olive, basil

Mains

BRAISED OX CHEEK 39
Carrot, celery, green pepper

ZANDER TANDOORI STYLE 35
Cauliflower, coconut

POTATO-RISOTTO 28
Onsen egg, asparagus, miso

Desserts

CHOCOLATE MOUSSE 12
Elderflower, raspberry-cassis-sorbet

LEMON-THYME RHUBARB 11
Yoghurt sorbet, cream cheese foam

Menus

3 COURSE MENU 60
Including bread

4 COURSE MENU 75
Including bread

RECKOS
RESTAURANT
— BAR