

Williams KITCHEN MENU

STARTER

Ziegenkäse in Brickteig gebraten Rote Bete Feldsalat	10.50	Caesar Salad Parmesan Anchovis Kapern - Chicken Teriyaki	12.50 16.50
Kalbs-Carpaccio Haselnuss-Porree Salat Trüffelmayonnaise	14.50	Hokkaido Kürbiscrème Kerbel Kürbiskernöl Kürbiskerne	8.50
Gegrillter Octopus Brotsalat geröstete Knoblauchmayonnaise	16.50	Rinder-Bouillon Steinpilz-Raviolo Petersilienöl Mirepoix	9.50
Tuna Tatar Wildfang Super Sashimi Grüner Apfel Wasabi Sojalack	15.50	Ceviche roher Fisch in Limetten-Chilisافت Koriander rote Zwiebeln Süsskartoffelchips	14.50

FOOD & COCKTAILPAIRING

KONFIERTE GÄNSEKEULE 24.50

Apfelrotkohl | Serviettenknödel | Maronen

Pairing 36.50

OLD, HIP & FAT FASHIONED 13.50

Goose fat washed Calvados | Plum Marmalade | Old Fashioned Bitters | Redwine Apple-Orange Espuma

PASTA | RISOTTO

Rigatoni Surf & Turf Arrabiata Garnelen Rinderspitzen	16.50	Pfifferlings-Risotto Parmesanhobel Teriyaki	14.50
Gnocchi Fegato di Vitello Kalbsleber Salbeibutter	16.50	Hummer-Ravioli handgemacht Hummerschaum Erbsenschoten	17.50

MAIN COURSE

Entrecôte Platinum (tagesabhängig) 300gr. Weiße Bohnenpüree Herbstgemüse	32.50	Tuna Tataki Wildfang Super Sashimi Kürbis Limette Erbsen-Wasabicoulis	24.50
Aberdeen Black Angus Steak Austr. Hüfte 200gr. Gewürz-Pommes Caesar Salad	22.50	Lachsfilet Gin & Tonic Espuma Apfel-Fenchel Ragout Kartoffelrösti	19.50
Williams Kalbschnitzel lauwarmer Kartoffelsalat Sauerrahmgurken	24.50	Thai Curry vegan - Chicken Teriyaki	14.50 18.50
Ibérico-Bäckchen geschmort Schwarzwurzelpüree Belugalinsen	20.50	Barbarie Entenbrust rosa gebraten Rosenkohl Serviettenknödelcroûtons	21.50

DESSERT

Schokoladentarte hausgemachtes Erdnusseis Fleur de Sel	7.50	Williams Käseteller Bio-Feigensenf Waldtauhonig Grissini	
Maronenmousse Feige Karamell	6.50	- Bar Size	10.50
Nougat Crème Brûlée hausgemachtes Vanilleeis kandierte Walnüsse	7.00	- Kitchen Size	14.50

Williams KITCHEN MENU

STARTER

Goat Cheese roasted in Brickdough Beetroot Lamb's Lettuce	10.50	Caesar Salad Parmesan Anchovies Capers - Chicken Teriyaki	12.50 16.50
Veal Carpaccio Hazelnut-Leek Salad Truffle Mayonnaise	14.50	Hokkaido Pumpkin Crème Chervil Pumpkin Seed Oil Pumpkin Seeds	8.50
Grilled Octopus Bread Salad roasted Garlic Mayonnaise	16.50	Beef Bouillon Porcini Raviolo Parsley Oil Mirepoix	9.50
Tuna Tatar Super Sashimi Green Apple Wasabi Soja	15.50	Ceviche raw Fish in Lime-Chili Juice Coriander Red Onions Sweet potato Chips	14.50

FOOD & COCKTAILPAIRING

CRISPY GOOSE LEG 24.50

Apple-Red Cabbage | Potato dumplings | Chestnuts

Pairing 36.50

OLD, HIP & FAT FASHIONED 13.50

Goose fat washed Calvados | Plum Marmalade | Old Fashioned Bitters | Redwine Apple-Orange Espuma

PASTA | RISOTTO

Rigatoni Surf & Turf Arrabiata Black Tiger Prawns Black Angus Stripes	16.50	Chanterelle Risotto Parmesan Teriyaki	14.50
Gnocchi Fegato di Vitello Veal Liver Sage Butter	16.50	Lobster Ravioli handmade Lobster Foam Peapods	17.50

MAIN COURSE

Entrecôte Platinum (not daily) 300gr. White Beans Puree Autumn Vegetables	32.50	Tuna Tataki Super Sashimi Pumpkin Lime Peas-Wasabicoulis	24.50
Aberdeen Black Angus Steak Austr. 200gr. Steakhouse Fries Caesar Salad	22.50	Salmon Fillet Gin & Tonic Espuma Apple-Fennel Ragout roasted Potatoes	19.50
Williams Veal Schnitzel lukewarm Potato Salad Sour Cream Cucumbers	24.50	Thai Curry vegan - Chicken Teriyaki	14.50 18.50
Ibérico Cheeks stewed Black Salsify Puree Beluga Lentils	20.50	Barbarie Duck Breast roasted Brussels Sprout Dumpling Croûtons	21.50

DESSERT

Chocolate Tarte homemade Peanut Butter Ice Cream Fleur de Sel	7.50	Williams Cheese Plate Fig Mustard Wild Honey Grissini	
Chestnuts Mousse Fig Caramel	6.50	- Bar Size	10.50
Nougat Crème Brûlée Vanilla Ice Cream candied Walnuts	7.00	- Kitchen Size	14.50