



MAISON MESSMER

BADEN-BADEN

ASPARAGUS MENU

Local asparagus ^{a1, c, g, 2}	25
Asparagus tips bresaola comté chips dried organic egg yolk	
Asparagus cream soup ^{a1, b, g}	16
Kadaifi snow crab meat	
Asparagus gratiné ^{n, c, g}	39
Scallops morel bell beans spring leek	
Asparagus cream ^{g, c, b, d}	46
Turbot fillet white & green asparagus bacon jam crustacean foam	
Iffezheimer asparagus spears 300g ^g	32
Optionally with	German pancake ^{a1, c, g} or new potatoes ^g and hollandaise sauce ^{c, g, l} or melted butter ^g
Beside	
2 deep fried organic-eggs ^c	7
Mixed ham ^{2,3,8}	10
Filet of salmon trout 80g ^d	13
Small Wiener schnitzel ^{a1, c, g}	17
Small beef fillet steak 90g ^d	20
Chicken crispy Steak	13
Asparagus & rhubarb ^{a1, c, g}	15
Cremeux aspic organic matcha sponge cake ice cream	



MAISON MESSMER

BADEN-BADEN

ASPARAGUS MENU

Local asparagus

Asparagus tips | bresaola | comté chips | dried organic egg yolk

Asparagus cream soup

Kadaifi | snow crab meat

Asparagus gratiné

Scallops | morel | bell beans | spring leek

Local asparagus tips

Chicken crispy steak | new potato | hollandaise

Asparagus & rhubarb

Cremeux | aspic | organic matcha sponge cake | ice cream

4-course menu (without asparagus gratiné) 89,00€

5-course menu 99,00€