

Aktuelle Auszeichnungen für das Gourmetrestaurant Stüva
Gault&Millau: 4 Hauben (18,5 Punkte) / Gault&Millau: Koch des Jahres 2019 / Guide À la Carte: 5 Sterne /
Falstaff Restaurantguide: 4 Gabeln / Schlemmer Atlas: Spitzenkoch des Jahres
Der Große Guide: 5 Hauben / Hornstein Ranking: 3 Kronen / La Liste: Young Chef of the World

LES
GRANDES
TABLES
DU
MONDE

JRE
JAMES RESTAURANT

STARTERS

Goose liver honey - chutney	25,00 €
Tomato Guacamole	20,00 €
Carabinairo aloe vera - grape fruit	25,00 €

FISH

Sea bass majoram - courgette	29,00 / 39,00 €
Tourbot Lemon blam - caviar - creb	29,00 / 39,00 €
Prawn vegetables Rivera - truffle	29,00 / 39,00 €

MEAT

Veal gnocchi - sage	39,00 €
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We would be happy to serve for you our **three to six course tasting menu**
from **EUR 91,00** to **EUR 154,00**
cover **EUR 6,00**

include prices per person
if you have any allergies or intolerances
please inquire with our trained staff.