

AGATHA

SAVIOR IN DISTRESS

In a devastating fire disaster, Geisingen was largely destroyed in 1487. According to legend, in their desperation, the people of Geisingen carried the figure of Saint Agatha out of the church and placed it on what is now the main street for protection. As a result, the fire could be contained. Without Saint Agatha, the Crown, built in 1280, would have also burned down. Inspired by this legend and to honor the memory of our protector, we decided to name our restaurant after her.

CONCEPT

Our dishes are designed so that you don't have to choose between starters or main courses. We think it's much nicer when you can combine and try different dishes. That's why our portion sizes are chosen so that you can select 2-3 dishes from 'Cold' and 'Warm', share plates, and experience our dishes.

WINE RECOMMENDATION

APERITIF | 9,00€

MAMBO ITALIANO

cordusio aperitifo | lemon | melon | soda
pomegranate

APERITIF ALKOHOLFREI | 8,00€

BLAUKUSSNUSS

Blueberry, Anchan Tee, Cocos, Tonic

WHITEWINE | 12,00€ 0.2L | 36,00€ 0.7L

23ER CHARDONNAY & WEISSBURGUNDER

Martin Räßle | Kaiserstuhl | Baden

REDWINE | 10,50€ 0.2L | 35,00€ 0.7L

23ER TALO PRIMITIVO DI MANDURIA

Cantina San Marzano | Apulien | Italy

DIGESTIF / DESSERTWINE | 6,00€ 0,1L

20ER RIESLING WINERY BY OTHEGRAVEN

Kazem | Mosel

AGATHA'S SELECTION OF DELICACIES

7 DISHES FOR 2 PEOPLE TO SHARE
IN 3 COURSES.

Join us on a culinary journey and discover exotic ingredients,
different preparation methods, new taste experiences, and
delicious surprises from our AGATHA kitchen.

Upon prior reservation and for at least 2 people, we are also happy
to offer a vegetarian or vegan menu.

58,00€ per Person
from 2 Personen

For a perfect experience, we recommend our wine and water
pairing: an aperitif, 3 selected wines, water, and espresso or tea
to finish.

39,00€ per Person

COLD DISHES

Our portion sizes: more than a starter, less than a main course.
Exactly in between. Perfect for 2 – 3 plates, depending on how hungry you are.

CARPACCIO KOHLRABI & ZUCCHINI

Buffalo mozzarella | Pine nuts |
Citrus vinaigrette | Garden herbs
14,00€

COLORFUL SUMMER SALAD

12,00€

TOMATO TONNATO

pan-seared tuna | Capers
17,00€

BEEF TATAR

Ajo Blanco | Almonds | Grapes
18,00€

WARM DISHES

Our portion sizes: more than a starter, less than a main course.
Exactly in between. Perfect for 2 – 3 plates, depending on how hungry you are.

MUSSELS

Coconut milk | Lime | Chili | Cilantro |
Toasted bread
20,00€

PASTA

Sage | Cherry tomatoes | Brown
butter | Parmesan
18,00€

IBERIAN STEAK

Sherry Sauce | Creamy Polenta |
Chanterelles | Seared Leeks
30,00€

POTATO ESPUMA

Mojo Rojo | candied egg yolk |
grilled watermelon | feta |
caramelized onions
18,00€

DESSERT OF THE WEEK

YOGURT TERRINE

Rhubarb | Vanilla Ice Cream

8,00€

SWEET & SALTY

CANTALOUPE MELON

Passion Fruit | Ginger Infusion | Lime

Sorbet

8,00€

HOMEMADE ICE CREAM

Varieties subject to change

based on the kitchen's

recommendations

3,00€ per piece

AFFOGATHA

Espresso with |

Vanilla ice cream or

Salted - Vanilla ice cream

6,00€

AFFOGATHA TIRAMISU

Mascarpone cream |

Vanilla ice cream | Espresso

9,00€

VALUABLE CHEESE

SELECTION

14,00€