

à la Carte

Starters

Mozzarella Bufala with San Marzano tomato ^{7,8,10}
Wild rocket, pine nut cream, basil 15,90 €

Variation of French salmon trout
mildly smoked, pickled, fried, Wood sorrel, lettuce mousse, pumpkin 18,90 €

Slices of pickled saddle of beef ^{1/6/7/9/10}
Jerusalem artichoke, beetroot, cream cheese, Brussels sprouts 17,90 €

Small side salad 7,70 €
Regular Salad 12,50 €

Intermediate course

Sorbet (filled with sparkling wine) 5,50 €

Main course

Premium beef fillet with truffle sauce ^{1/7/9/10}
Grilled root vegetables, baked potatoes 39,00 €

Roasted duck breast ^{6/7/9/10/12}
Boskop, pointed cabbage, celeriac puree 35,00 €

Veal cheeks gently braised ^{1/2/7/9/10/12}
Mushrooms, parsley root, port shallots, veal tart gyozas 38,00 €

Loup de Mer on flamed ox heart tomatoes ^{1/2/3/4/7/9/10}
Pine nut and potato melt, green asparagus, smoked tomato jus 36,00 €

vegetarian/vegan

Chive risotto on algae cream ^{6/7/9/10/12}
Tomato soy sauce, orange tomatoes, spinach leaves, yam, Passe-Pierre
- prepared without parmesan for vegans ^{6/9/10/12} 24,00 €

Dessert

Sweet temptation ^{1/3/7/8/11}
Blueberries, chocolate cream and mousse, caramel ice cream 12,50 €

French cheese ⁷
(Affineur Waltmann from Erlangen) 16,50 €

3-course autumn menu

Starter

Variation of pumpkin ^{1/3/7}
carrot, greek yogurt, watercress

Main courses to choose from

The best of the guinea fowl ^{6/7/8/9/10}
Pecan, wild cauliflower, parsnip, herb charcoal

or vegetarian / vegan

Chive risotto on algae cream ^{6/7/9/10/12}
Tomato soy sauce, orange tomatoes, spinach leaves, yam, Passe-Pierre

dessert

Sweet temptation ^{1/3/7/8/11}
Blueberries, chocolate cream and mousse, caramel ice cream *

39,00 €

*** You can also order the 3-course menu with cheese instead of dessert,
we charge a surcharge of 5,00 € per menu.**