

### Starters

Starterplate <sup>1/3/4/7/9</sup> Char with apple and radish canneloni, warm smoked duck breast slices with mango lentils mozzarella from Buffalo Bill with vine tomatoes and rocket pesto, baked quail egg on parsley root cream	18,00 €
Kleiner Beilagensalat <sup>6/9/10/12</sup> Gemischter Vorspeisensalat <sup>6/9/10/12</sup>	7,70 € 12,50 €

### Intermediate course

Sorbet filled with sparkling wine	5,50 €
Creamy parsnip soup with herb pesto <sup>7/9/10/12</sup>	11,00 €

### Main course

Premium beef fillet with shallot and thyme jus <sup>7/9/10/12</sup> Winter vegetables, creamed potatoes au gratin	39,00 €
Gently braised cheeks on mashed potatoes <sup>7/9/10/12</sup> black salsify, Brussels sprouts leaves, mushroom gremolata	32,00 €
Saddle of venison on elderberry chutney <sup>1/6/7/9/10/12</sup> Cardamom jus, pumpkin, Jerusalem artichoke, chestnut gnocchis	37,00 €
Guinea fowl supreme with Cavatelli <sup>1/6/7/8/9</sup> Romanesco, pickled tomato slices, rosemary cream	32,00 €
Cordon bleu from brill and red shrimp <sup>1/2/3/4/7/8/12</sup> Quinoa, herb spinach, coconut curry sauce	36,00 €

### Vegetarian/vegan main course

Homemade tagliatelle made from organic kamut flour <sup>1/6/8/9/10/13</sup> stone mushrooms, spinach, autumn truffle, Grana Padano <i>(for vegan without Grana Padano)</i>	26,00 €
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### Dessert

Sweet Dessert - Raspberry Espuma on Ivoire Chocolate <sup>1/3/7/8</sup> Aachener Printen, kumquat, pistachio, milk and malt ice cream	16,50 €
French cheese plate (Affineur Waltmann from Erlangen) <sup>7</sup>	16,50 €
Vegan bio-ice cream <i>Please ask about the current varieties</i>	3,50 € per Ball
Two fine chocolate specialties <sup>1/7/8</sup>	4,00 €

### 4-course christmasmenu 2021

#### Starterplate <sup>1/3/4/7/9</sup>

Char with apple and radish canneloni, warm smoked duck breast slices with mango lentils mozzarella from Buffalo Bill with vine tomatoes and rocket pesto, baked quail egg on parsley root cream

*(On request we will serve an vegetarian alternative)*

#### Intermediate course

Creamy parsnip soup with herb pesto <sup>7/9/10/12</sup>

#### Main course to choose from

Premium beef fillet with shallot and thyme jus <sup>7/9/10/12</sup>  
Winter vegetables, creamed potatoes au gratin  
*(extra charge 7,50 € to the menu price)*

**or**

Gently braised cheeks on mashed potatoes <sup>7/9/10/12</sup>  
black salsify, Brussels sprouts leaves, mushroom gremolata

**or**

Saddle of venison on elderberry chutney <sup>1/6/7/9/10/12</sup>  
Cardamom jus, pumpkin, Jerusalem artichoke, chestnut gnocchis

**or**

Guinea fowl supreme with Cavatelli <sup>1/6/7/8/9</sup>  
Romanesco, pickled tomato slices, rosemary cream

**or**

Cordon bleu from brill and red shrimp <sup>1/2/3/4/7/8/12</sup>  
Quinoa, herb spinach, coconut curry sauce

#### or vegetarian/vegan

Homemade tagliatelle made from organic kamut flour <sup>1/6/8/9/10/13</sup>  
stone mushrooms, spinach, autumn truffle, Grana Padano  
*(for vegan without Grana Padano)*

#### Dessert

Raspberry Espuma on Ivoire Chocolate <sup>1/3/7/8</sup>  
Aachener Printen, kumquat, pistachio, milk and malt ice cream

**or**

French cheese plate (Affineur Waltmann from Erlangen) <sup>7</sup>

**69,00 €**