

MENUE RECOMMENDATION

Marinated Tuna

Melone

Wakamesalad

Sesame

Creamsoup of asparagus

Brown butter

Fillet of redfish

Sugar snaps

White asparagus

Risotto with herbs

or

duet of venison

fried saddle steak & braised ragout

mushrooms

cranberrys

Kaiserschmarrn with parsley

Finest of iced coffee & chocolate

Marinated apricots

Amarettini

€ 39,00 as Menue in 3 Courses with Soup

€ 44,00 as Menue in 3 Courses with Starter

€ 50,00 as Menue in 4 Courses

MENUE RECOMMENDATION



Variation of mushrooms

-Soup-Gelly & marinated-

White marmelade of onions

Leek-Oil

Minestrone

Basilfoam

Role of Potatoes

Mozzarellacream

Young spinach

Wild herbs

Finest of iced coffee & chocolate

Marinated apricots

Amarettini

€ 37,00 as Menue in 3 Courses with Soup

€ 41,00 as Menue in 3 Courses with Starter

€ 47,00 as Menue in 4 Courses

STARTERS & SOUPS

Variation of mushrooms
*-Soup-Gelly & marinated-
White marmelade of onions
Leek-Oil*
€ 12,00



Marinated Tuna
*Melone
Wakamesalad
Sesame*
€ 14,00

Carpaccio of beef
*Marinated mushrooms
Rucola
Parmesan*
€ 13,00

3 fried tiger prawns
*Garlic-Spaghetti
Parmesan*
€ 13,00

Minestrone
Basilfoam
€ 7,00



Creamsoup of asparagus
Brown butter
€ 7,50



Beefboullion with Marrowdumplings
*Vegetables
Egg royal*
€ 7,00

Creamsoup of venison
Mushrooms
€ 7,00

BIG SALADS

Big summersalad with marinated vegetables
For your choice with:
Fried breast of chicken & Fruity dip with curry
or
gratinated Goatcheese & pickled fruits
€ 17,50

MAIN DISHES

Role of Potatoes

Mozzarellacream

Young spinach

Wild herbs

€ 20,00



`Fish & Chips' – filet of codfish in a crunchy coat

Homemade french fries

Sauce remoulade with truffles

Small salad

€ 24,00

Fillet of redfish *

Sugar snaps

White asparagus

Risotto with herbs

€ 27,00

Duet of regional „Lucky“ pork

-Fillet of Pork in a coat of ham & braised Cheeks-

Cabbage

Potatoe cookie

€ 24,00

Rose fried kotlette of veal *

Young leek

Backed potatoes

Sauce Bearnaise

€ 28,00

duet of venison

fried saddle steak & braised ragout

mushrooms

cranberrys

Kaiserschmarrn with parsley

€ 28,00

Dry aged Rib Eye *

Green beans

Pommes Macaire

onionsauce

€ 29,50

€ 37,00 as Combination-Menue in 3 Courses with Soup

€ 41,00 as Combination-Menue in 3 Courses with Starter

€ 47,00 as Combination-Menue in 4 Courses

€ 4,00 every *

DESSERT

Homemade icecream & sorbets

Marinated fruits

Cracknel of almonds

€ 9,50

—

Warm appledumplings

cinnamonsugar

homemade vanilla-icecream

€ 9,50

—

Dessertvariation Torschänke

4 small sweets

€ 10,50

—

Finest of iced coffee & chocolate

Marinated apricots

Amarettini

€ 10,50

DIGESTIVE

To the Dessert or after, we reccoment:

Brennerei

Thiel

Haselnuss Spirituose

€ 5,50 0,02 L

—

Schlehenbrand

€ 8,00 0,02 L

—

Eifler Kräuter

€ 4,00 0,02 L

... and some others more