

## MENUE RECOMMENDATION

Crepinette of Venison

*Cream of celeriac*

*Porto*

*Lambs lettuce*

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Creamsoup of chanterelles

*Bread croutons*

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Fillet of gilthead

*Couscous*

*Tomatoestew*

*Vegetables tempura*

*or*

regional Rumpsteak

*grilled vegetables*

*'baked potatoe'*

*Thymejus*

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Tarte of buttermilk and lemon

*Strawberries & their own sorbet*

€ 42,00 as Menue in 3 Courses with Soup

€ 46,00 as Menue in 3 Courses with Starter

€ 52,00 as Menue in 4 Courses

## MENUE RECOMMENDATION



Filled roles of eggplants

*Parmesanmuffin*

*Pesto of rosemary*

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Creamsoup of chanterelles

*Bread croutons*

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Homemade Ravioli

*Grilled vegetables*

*Apple & Sage*

\*\*\*

Tarte of buttermilk and lemon

*Strawberries & their own sorbet*

€ 39,00 as Menue in 3 Courses with Soup

€ 43,00 as Menue in 3 Courses with Starter

€ 49,00 as Menue in 4 Courses

## STARTERS & SOUPS

Filled roles of eggplants

*Parmesanmuffin*  
*Pesto of rosemary*  
**€ 13,00**



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Crepinette of Venison

*Cream of celeriac*  
*Porto*  
*Lambs lettuce*  
**€ 14,50**

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Tatar of smoked trout

*Potatoe roesti*  
*Horsereddish & Apple*  
**€ 14,50**

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Creamsoup of chanterelles

*Bread croutons*  
**€ 8,00**



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Velvetsoup of chicken

*Pistachiodumplings*  
**€ 8,00**

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Beefboullion with Marrowdumplings

*Vegetables*  
*Egg royal*  
**€ 7,50**

## BIG SALADS

Big summersalad with marinated vegetables

For your choice with:

*Fried breast of chicken & Fruity dip with curry*

*or*

*gratinated Goatcheese & pickled fruits*

**€ 18,50**

## MAIN DISHES

### Homemade Ravioli

*Grilled vegetables*

*Apple & Sage*

**€ 20,00**



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

*Homemade french fries*

*Sauce remoulade with truffles*

*Small sidedish salad*

**€ 25,00**

### Fillet of gilthead \*

*Couscous*

*Tomatoestew*

*Vegetables tempura*

**€ 28,00**

### Saddlesteak of regional „Lucky“ pork

*Crust & ragout of chanterelles*

*Potatoesnail*

*Small sidedish salad*

**€ 25,00**

### Cordon Bleu of Veal \*

*Relish with cucumbers & radishes*

*Lukewarm potatoesalad*

**€ 28,00**

### regional Rumpsteak \*

*grilled vegetables*

*'baked potatoe'*

*Thymejus*

**€ 30,00**

### Saddle & leg of rabbit \*

*Porcinosauc*

*Young vegetables*

*Slice of bread-dumpling*

**€ 28,00**

€ 39,00 as Combination-Menue in 3 Courses with Soup

€ 43,00 as Combination-Menue in 3 Courses with Starter

€ 49,00 as Combination-Menue in 4 Courses

€ 3,00 every \*

## DESSERT

Homemade icecream & sorbets

*Marinated fruits*

*Cracknel of almonds*

**€ 9,50**

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Warm appledumplings

*cinnamonsugar*

*homemade vanilla-icecream*

**€ 9,50**

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Tarte of buttermilk and lemon

*Strawberries & their own sorbet*

**€ 10,50**

## DIGESTIVE

To the Dessert or after, we recommend:

Brennerei

*Thiel*

Haselnuss Spirituose

€ 5,50            0,02 L

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Schlehenbrand

€ 8,00            0,02 L

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Eifler Kräuter

€ 4,00            0,02 L

*... and some others more*