

Spirits & Recommendations

LIMONCELLO SPRITZ
 fruity Limoncello Liquor
 Sparkling Wine
 Soda
 Mint
€ 7,80

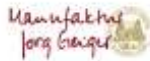


BILLGIN – Gin from the region
 with Thomas Henry Tonic
4 CL € 11,50



BEBADO – Beeraperitif
 with BILLGIN, Elderflower & Lime
0,33 L € 5,50

PRISECCO
 natural non alcoholic
 -Type of Saison-
0,1 L € 7,50



MARTINI FIERO & TONIC
 Bloodorange infused
 Martini-Vermouth & Indian Tonic Water
0,15 € 7,50



Starters & Soups

Three of Tomatoes
 Basil
 Pumpernickel
€ 14,50



Creamsoup of Artichokes
 Pear
 Walnuts
€ 8,50



Stained Fillet of white Halibutt
 Lemoncreme
 Courgette
 Quinoa
€ 15,50

Creamsoup och Chanterelles
 Sherry
 Croûtons with thyme
€ 8,50



Gratinated Snails
 With garlic-herbal-Butter
 Baguette
€ 14,50

Cooled Soup of Cucumbers
 Watermelon
 Cocos
€ 10,50



Beefboullion
 Marrowdumplings
 Vegetables
 Egg royal
€ 8,50



Salads

Green salad with marinated vegetables
 Fried breast of chicken
 Fruity dip with curry
€ 20,50

Green salad with marinated vegetables
 gratinated Goatcheese
 pickled fruits
€ 20,50

Maincourse

Gratinated Role of Potatoes

*creamy Stew of young Leek
Pickled Chanterelles
Parmesan*

€ 23,00



Braised Mini-Peppers

*Filled with vegetables
Risotto
herbaloil*

€ 23,00



`Fish & Chips' – Catch of the Day

*in a crunchy coat
Homemade french fries
Sauce remoulade with truffles
Small sidedish salad*

€ 26,00



Fried Fillet of Pike Perche *

*Vegetable Spaghettini
Risotto of Mushrooms
Persil oil*

€ 31,00

Fried Breast of Barbarie Duck *

*Green asparagus
Gratin of sweet potatoes
Vinaigrette of mustard*

€ 31,00

Medaillon of Beef *

*Kohlrabisauté
Potatoeturret
Trufflessauce*

€ 33,00

-from our Stoneoven- Braised cheeks of ox *

*Mushrooms
Mashed celleriac
Roasted Onions
Small Salad*

€ 31,00

Saddlesteak of pork „A la Maison“

*gratinated with goatcheese
pear & cranberries
pesto of walnuts & deep fried rucola
Pommes croquettes
Small sidedish salad*

€ 26,00



Dessert

Homemade icecream & sorbets

*Marinated fruits
Cracknel of almonds*

€ 10,50

Warm appledumplings

*cinnamonsugar
homemade vanilla-icecream*

€ 10,50



Duet of Panna Cotta

*-Vanilla & Mango-
almonds
Ginger*

€ 11,50



White Fairy Cake of mocca

*Three different berries & Cassissorbet
Chocolatebrownie*

€ 11,50

Menü

-combine your own WISHMENUE -

€ 39,50 as Menue in 3 Courses with Soup

€ 44,50 as Menue in 3 Courses with Starter

€ 50,50 as Menue in 4 Courses

€ 4,50 every *