

Our soups:

Consommé of porcini mushrooms, pistachio dumplings, baguette € 7.50

Hokkaido pumpkin soup with apple-coconut, baguette € 7.50

Our starters:

Lamb's lettuce

Toasted bread and ham chips with nut oil € 9.50

Wild hare terrine, Waldorf salad, roasted, walnut sprinkles, baguette € 12.50

Our little dishes:

Cheese spaetzle with fried onions, seasonal salads € 13.00

Ravioli-Triangoli-Pesto-Olive Sauce,
Parmesan, seasonal salads € 14.50

Saltimbocca from loach fillet
Pumpkin risotto € 15.00

Ravioli filled with sea bass and burrata, shrimp
Noilly Prat sauce, seasonal salads € 18.00

Our vegan and vegetarian dishes:

Vegan pumpkin risotto with carrots,
Thai curry € 13.00

Homemade bread dumplings with
Porcini mushroom ragout in chive cream, seasonal salads € 16.50

A good catch:

Fried pikeperch with bacon,
Mustard sauce, colored lentils, potatoes € 21.50

Fried Iceland haddock
Horseradish sauce, triangoli beetroot € 22.00

Our meat dishes:

Roast guinea fowl breast,
Port wine sauce, Riesling cabbage, almond balls € 21.00

Pork loin fried pink
Morel cream sauce, spaetzle, seasonal salads € 20.00

Venison strips with rosehip and pepper sauce,
Roasted chestnut polenta, seasonal salads € 23.00

Dry aged heifers rump steak
fried as desired, herb butter,
French fries, seasonal salads € 25.00

All prices include service and statutory VAT.

Dear guest, for information about allergens, you can request an allergy menu