

### Our soups:

Poultry consommé  
Vegetables / pancakes / herbs / baguette € 6.50

Cream of asparagus soup  
Asparagus / chervil cream / baguette € 7.50

### Our appetizers:

Green and white asparagus salad in herb dressing  
Chopped egg / Black Forest ham / baguette € 15.00

Caramelized goat cheese  
Wild herb salad / orange crumbs / wild garlic puff pastry € 12.50

### Vegetarian / Vegan\*

Vegan asparagus pan with penne\*  
Wild garlic / cherry tomatoes € 16.50

Truffle gnocchi with rocket salad  
Italian hard cheese / side salad € 16.50

### Our burgers

Gourmet burgers 100% beef Onion / cucumber /  
spicy burger sauce / French fries € 15.50

Gourmet burger vegan / beyond burger patty / onion / cucumber /  
spicy burger sauce / French fries € 13.50

### Our fish dishes:

Roasted Catfish Filet / Noilly Prat Sauce / Gravy Goat cream cheese ravioli /  
honey mustard sauce € 23,00

Monkfish and salmon meet spring / Thyme / mint / lime /  
asparagus / beetroot gnocchi € 27.00



### Our meat dishes:

Munich schnitzel with horseradish French fries / side salad	€ 22,00
Pink roasted pork tenderloin with pepper cream sauce Spaetzle / seasonal salad	€ 24.00
Scottish saddle of lamb roasted pink with wild garlic sauce Asparagus / spring onions / sweet potato gnocchi	€ 27.00
Pink roasted rump steak with herb butter Rosemary Potatoes / black beans / seasonal salad	€ 27.00

### Our desserts:

"Cool espresso" Mini crème brûlée, espresso	€ 4.50
Chocolate cake, Amarena Crema ice cream	€ 6.50
Magnetic mountain special Passion fruit sorbet cherry compote, cream topping	€ 7.50

**All prices include service and statutory VAT.  
Dear guest, for information about allergens, you can request an allergy menu**