



Little Menue

Salad with roasted onions dressing, basil marinated Manchego (cheese)
and fried piementos

or

Variation of beef



Potatao-Roquefort-pear-cream-soup served with
lacquered pig belly

or

Filet of lemon sole served with sauted spinach and olive-tapenade



In Balsamico braised hip of lamb with dual beans
and filled polenta dumpling

or

Pan fried red copper served with a cream of peaches
and navettes and glazed turnips



„Herbal Bed“: Tarragon-ice-cream,
basil sponge cake (biscuit) and rosemay meringue

or

„Ahoi sherbet“-sorbet with avocado and white chocolate

3-courses € 35,50

4-courses € 42,50

Note: If you be concerned of food allergies or food incompatillities please inform
or service staff.

You will find an overview/list with potential induce allergies ingredients there.



Menue 1

Céviche of sea bass served
with tomatoes and guacamole



Pan-fried tongue of beef served with lukewarm
potato-salad and a foam of horseradish



Turbot served with vegetables pasta
and potato-parsnips-crisps



Sorbet of coconut with pineapple flambee
and Kalamansi (citrus fruit)

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| Menue without Tongue | € 48,50 |
| Menue without dessert | € 51,50 |
| Menue with Tongue | € 58,50 |

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Menue 2

Rose, spice coated saddle of venison served
with radish and a mayonnaise of grapes



Scallops served with mashed
provencial artichokes and pancetta



Fillet of Angus-beef with cacao-bean-chili-gremolata,
onion vegetable and colorful mashed potato



Three kind of bittersweet chocolate with
passion fruit and goat milk

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| Menue without scallops | € 45,50 |
| Menue without dessert | € 49,50 |
| Menue with scallops | € 56,50 |

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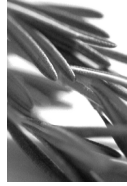


Starters/ Entremets

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| Salad with roasted onions dressing, basil marinated Manchego (cheese) and fried pimientos | 9,50 |
| Variation of beef | 12,50 |
| Goat-creamcheese served with herbs and gherkin | 12,50 |
| Rose, spice coated saddle of venison served with radish and a mayonnaise of grapes | 13,50 |
| Cévice of sea bass served with tomatoes and guacamole | 13,50 |
| Filet of lemon sole served with sauted spinach and olive-tapenade | 14,50 |
| Pan-fried tongue of beef served with lukewarm potato-salad and a foam of horseradish | 14,50 |
| Scallops served with mashed provencial artichokes and pancetta | 15,50 |
| Potatao-Roquefort-pear-cream-soup served with lacquered pig belly | 8,50 |
| Oriental lamb hotpot served with mintyogurt | 8,50 |

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Main Courses

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| Pan fried red copper served with a cream of peaches and navettes and glazed turnips | 26,50 |
| Turbot served with vegetables pasta and potato-parsnips-crisps | 29,50 |
| Supreme (breast) of black-feathered chicken filled with ceps, nut Risotto and sauteed chervil roots | 25,50 |
| In Balsamico braised hip of lamb with dual beans and filled polenta dumpling | 25,50 |
| Saddle of calf with lime and herbs, braised red cabbage and wild garlic Tortilla | 27,50 |
| Fillet of Angus-beef with cacao-bean-chili-gremolata, onion vegetable and colorful mashed potato | 27,50 |
| Tortelli (pasta) filled with BBQ vegetables served with Rambiola (cream cheese) in peperoni sauce | 14,50 |
| Springrolls served with Pak Choi and soy-mayonnaise | 14,50 |

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Dessert/ Cheese

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| Three kind of bittersweet chocolate with passion fruit and goat milk | 8,50 |
| „Herbal Bed“: Tarragon-ice-cream, basil sponge cake (biscuit) and rosemay meringue | 8,50 |
| Sorbet of coconut with pineapple flambee and Kalamansi (citrus fruit) | 8,50 |
| „Ahoi sherbet“-sorbet with avocado and white chocolate | 8,50 |

Dazu:

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| ‘10 Riesling, Wehlener Sonnenuhr, Auslese, edelsüß | 5 cl. 4,00 |
| J. J. Prüm, Mosel | 0,1l. 7,90 |

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| 3 varieties of cheese served with currant jam | 11,50 |
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