



### Little Menue

Winterly salad with roasted almonds, lukewarm tomatoes, Provolone  
piccante and truffle-vanilla-vinaigrette

or

Variation of beef



Turnips-Cranberry-Cappucino with a smoked fish-praline

or

Pan fried pulpo served with lemon-polenta



In tomato sauce braised neck of beef  
with pan fried basil-gnocchi und artichokes

or

Winter codfish served with  
turnip-potatoes-cassolette in mustard-seed-brew



Sorbet of tangerine with  
blood-oranges-marshmallows and cheesecake

or

Pannacotta served with fruit in rum and baked pocket filed with vanillacream

3-courses € 35,50

4-courses € 42,50

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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

Pimento stained rolls of salmon  
with fennel and buttermilk



Zampone ( filled pig foot)  
served with lentil-leek-ragout



Pan fried pikeperch served with pumkin-potato cream  
and green asparagus



Apple tart with mousse of Champagne and  
green apple ice cream

Menue without Zampone	€ 45,50
Menue without dessert	€ 49,50
Menue with Zampone	€ 56,50

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Menue 2

Potatoes-beetroot-salad with rose US boiled beef  
and Pommery-mustard-Hollandaise



Scallops served with pumkin-ginger-risotto  
with Amerettini-Gremolata



Fillet of Angus-beef with wintery  
vegetables and pan fried potato-rolls



Warm chocolate cake with prunes and  
crème-fraîche-ice-cream

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

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Starters/ Entremets

Winterly Salad with roasted almonds, lukewarm tomatoes, Provolone piccante and truffle-vanilla-vinaigrette	9,50
Variation of beef	12,50
Cream cheese served with grilled paprika and a cream of basil	12,50
Potatoes-beetroot-salad with rose US boiled beef and Pommery- mustard-Hollandaise	13,50
Pimento stained rolls of salmon with fennel and buttermilk	14,50
Pan fried pulpo served with lemon-polenta	14,50
Zampone ( filled pig foot) served with lentil-leek-ragout	14,50
Scallops served with pumkin-ginger-risotto with Amerettini- Gremolata	15,50
Turnips-Cranberry-Cappucino with a smoked fish-praline	8,50
Mushroom-game bouillon with a deer-wan-tan	8,50

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### Main Courses

Pan fried pikeperch served with pumkin-potatoe cream and green asparagus	26,50
Winter codfish served with turnip-potatoes-cassolette and mustard-seed-brew	25,50
In curry marinated corn poulard breast with sweet-potato-coriander-puree and chili-eggplant	24,50
In tomato sauce braised neck of beef with pan fried basil-gnocchi und artichoken	25,50
Pan fried saddle of venison served with celery-potatoes-puree, sauteed tarragon carrots and sour cherries	29,50
Fillet of Angus-beef with winterly vegetables and pan fried potato-rolls	27,50
Mezzelune, filled with potatoes and Roquefort, served with caramelized figs	14,50
Inlaid, smoked tofu served with baked avocado and chik peas	14,50

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Dessert/ Cheese

Warm chocolate cake with prunes and crème-fraîche-ice-cream	8,50
Sorbet of tangerine with blood-oranges-marshmallows and cheesecake	8,50
Apple tart with mousse of Champagne and green apple ice cream	8,50
Pannacotta served with fruit in rum and baked pocket filed with vanillacream	8,50

Dazu:

‘12 Riesling, Zeltinger Sonnenuhr, Auslese, edelsüß	5 cl. 4,00
J. J. Prüm, Mosel	0,1l. 7,90

3 varieties of cheese served with currant jam	11,50
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