



### Little Menue

Salad with dried fruits, millet, king oyster mushrooms  
and yoghurt-dressing

or

Variation of beef



Chanterelle-cream-soup served with  
roasted Speck (bacon)

or

Pan fried scallops served with coconut and lime



In dark beer marinated „stubenkücken“ (chicken) served with  
cream-cheese-polenta and onion-vegetables

or

Pan fried hake with a warm cucumbersalad served with  
bacon potatoes and „nage“ of mussels



Coffee-sandwich with blackberrysorbet and balsamico

or

Chocolatecake with marinated mini oranges  
and peanut-ice-cream

3-courses € 35,50

4-courses € 42,50

---

Note: If you are concerned of food allergies or food incompatibilities please inform  
our service staff.

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



### Menue 1

Stained Hamachi (fish) served  
with peaches and lavender



In Balsamico braised prime boiled beef (Tafelspitz) served with  
roasted vegetables puree and radish foam



In lime pepper pan fried medaillions of monk fish served  
with grilled melon and pepper-risotto



Passionfruit-Crème Brûlée sorbet and  
jellied prosecco-berries

Menue without prime boiled beef	€ 46,50
Menue without dessert	€ 49,50
Menue with prime boiled beef	€ 56,50

---

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 2

Shoulder of Iberico pig with tamarind-cream and  
homemade ginger-beer



Lobster with a variation of cauliflower  
and licorice-espuma



Fillet of Angus-beef with chantarelles, celery, „green“  
potato-purree and pepper foam



Cream of tonka bean served with cherry ice cream  
and chocolate cookies

Menue without lobster	€ 46,50
Menue without dessert	€ 49,50
Menue with lobster	€ 58,50

---

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.



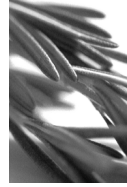
Starters/ Entremets

Salad with dried fruits, millet and yoghurt-dressing	9,50
Variation of beef	12,50
Shoulder of Iberico pig with tamarind-cream and homemade ginger-beer	13,50
Stained Hamachi (fish) served with peaches and lavender	13,50
Cream of chantarelles with salty limon and chive mayonaise	13,50
Lobster with a variation of cauliflower and licorice-espuma	16,50
In Balsamico braised prime boiled beef (Tafelspitz) served with roasted vegetables puree and radish foam	14,50
Pan fried scallops served with coconut and lime aromates	15,50
Chanterelle-cream-soup served with roasted Speck (bacon)	8,50
Gazpacho of leaf salad with fish-canneloni (pasta)	8,50

---

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.



### Main Courses

Pan fried hake with a warm cucumbersalad served with bacon potatoes and „nage“ of mussels	25,50
In lime pepper pan fried medaillions of monk fish served with grilled melon and pepper-risotto	27,50
In dark beer marinated „stubenkücken“ (chicken) served with cream-cheese-polenta and onion-vegetables	25,50
Pan fried neck of lamb with goat-cheese-thyme-honey-crumbles served with bean-cassoulette and gooseberry-potato-confit	27,50
Fillet of Angus-beef with chantarelles, celeriac, „green“ Potato-purree and pepper foam	27,50
Open lasagne with green vegetables, parmesan, pine nuts and ruccola-white-wine-cream	14,50
Risotto of chantarelles served with a foam of herbs	14,50

---

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.



Dessert/ Cheese

Cream of tonka bean served with cherry ice cream And chocolate cookies	8,50
Chocolatecake with marinated mini oranges and peanut-ice- cream	8,50
Passionfruit-Crème Brûlée sorbet and jellied prosecco-berries	8,50
Coffee-sandwich with blackberryorbet and balsamico	8,50

add.:

‘10 Riesling, Wehlener 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
---	-------

---

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.