



Little Menue

Salad with peanut-vinaigrette, “gojiberries”, Shiitake mushrooms and herbage cream cheese



Onion-stew served with (optional) smoked duckbreast
or

Lacquered pork belly served with apple miso and vegetables



Catfish served with lime-potato brandade and two kinds
of cauliflower
or

Braised prime boiled beef (calf) served with ovenbacked root vegetables
and purple carrot purée



White mousse of chocolate served with “Rumkugel”
and red wine ice cream

3-Gänge € 36,50

4-Gänge € 44,50

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

Tuna with a coat of spices served with a “einkornwheat”-sugar-snap-pea salad
and cucumber



Cep (porcino) ravioli served with pan fried mushrooms



Monkfish served with saffronrisotto, confit
tomatoes and paprika



Nougat ice cream and tamarillosorbet served with
crispy wrapped vanilla cream

Menue without cep	€ 46,50
Menue with dessert	€ 49,50
Menue without cep	€ 57,50

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Menue 2

Flank steak “sous vide” from US beef served
root vegetables and sweet potatoes



Pan-fried scallops served with white bean cream,
broad beans and “Pancetta”



Filet of Angus beef served with madeira sauce, black salsify-asparagus
vegetables and smoked ricotta dumplings



Apple tart served with rosemary-honey ice cream
and Mascarponecream

Menue without scallops	€ 46,50
Menue without dessert	€ 49,50
Menue with scallops	€ 57,50

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Menue 3

Farce of beef fillet with three kinds of potatoes
and lime-horseradish flavours



Meagre (fish) served with cannelloni and a
foam of dried tomatoes



Two kinds of quail served with vegetable-cassoulette and
a tureen of roasted potatoes



Black olive ice cream served with confited kumquats
and a cake of goatcheese

Menue without meagre	€ 46,50
Menue without dessert	€ 49,50
Menue with meagre	€ 57,50

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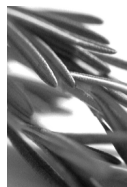


Starters/ Entremets

Winterly salad with peanut-vinaigrette, “gojiberries”, Shiitake mushrooms and herbage cream cheese	9,50
Flank steak “sous vide” from US beef served root vegetables and sweet potatoes	13,50
Lacquered pork belly served with apple miso and vegetables	14,50
Tuna with a coat of spices served with a “einkornwheat”-sugar- snap-pea salad and cucumber	14,50
Farce of beef fillet with three kinds of potatoes and lime-horseradish flavours	14,50
Pan-fried scallops served with white bean cream, broad beans and “Pancetta”	14,50
Meagre (fish) served with cannelloni and a foam of dried tomatoes	15,50
Onion-stew served with (optional) smoked duckbreast	8,50

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Main courses

Catfish served with lime-potato brandade and two kinds of cauliflower	25,50
Monkfish served with saffronrisotto, confit tomatoes and paprika	27,50
Two kinds of quail served with vegetable-cassoulette and a tureen of roasted potatoes	25,50
Braised prime boiled beef (calf) served with ovenbaked root vegetables and purple carrot purée	25,50
Filet of Angus beef served with madeira sauce, black salsify-asparagus vegetables and smoked ricotta dumplings	27,50
Cep (porcino) ravioli served with pan fried mushrooms	14,50
Mediterranean vegetable-wafer	14,50

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Dessert/ Cheese

Apple tart served with rosemary-honey ice cream and Mascarponecream	8,50
Black olive ice cream served with confited kumquats and a cake of goatcheese	8,50
Nougat ice cream and tamarillosorbet served with crispy wrapped vanilla cream	8,50
White mousse of chocolate served with “Rumkugel” and red wine ice cream	8,50

Additional:

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

3 kind of cheeses with elderberry jam	11,50
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