



Little Menue

Salad with pumkin dressing, marinated blackberries
and mountain cheese

or

„Asiastyle“ tartar of beef served with sour vegetables
and cream of avocado



Pea-foam-soup served with snow pea taco

or

Pan fried octopus Cheek served with aubergine-potatosalad
and peperonata



Ragout from club of boar served with autumn
vegetables and potato-cake

or

Zander served with wild broccoli, smoked fishbrew
and pan fried potaoes



Sorbet of calamansi served with coconut and mini apple

or

Vanilla flavoured cream ice cream served with
chestnutcream and iced dill

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

Lukewarm, pickled Salmon served with caulliflower
and salted cream cheese



Cheek of calf served with truffle jus
and savoy cabbage



Goliath Grouper served with a nage of crayfich and saffron
flavoured pearl barleys



White wine sorbet served with lavender
and white chocolate

Menue without cheeks	€ 46,50
Menue without dessert	€ 49,50
Menue with cheeks	€ 56,50

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Menue 2

Boiled prime beef served with cinamonmayonaise, saffron-radish
and caramalized haselnut



Carpaccio of scorch Scallops served with roast potatoe vinaigrette
and warm salad of beans



Filet of Angus-beef with parsnip-asparagus vegetable
and „Topfenknödel“(dumpling)



Malt-cream ice cream served with iced
beer espuma and pear

Menue without scallops	€ 46,50
Menue without dessert	€ 49,50
Menue with scallops	€ 56,50

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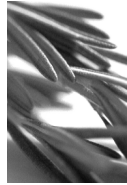


Starters/ Entremets

Salad with pumkin dressing, marinated blackberries and mountain cheese	9,50
„Asiastyle“ tartar of beef served with sour vegetables and backed cream of avocado	13,50
Boiled prime beef served with cinamonmayonaise, saffron-radish and caramalized haselnut	13,50
Lukewarm, pickled Salmon served with caulliflower and salted cream cheese	13,50
Cheek of calf served with truffle jus and savoy cabbage	14,50
Pan fried octopus Cheek served with aubergine-potatosalad and peperonata	14,50
Carpaccio of scorch Scallops served with roast potatoe vinaigrette	15,50
Pea-foam-soup served with snow pea taco	8,50
Game birds velouté served with pastry and fig confit	10,50

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Main courses

Zander served with wild broccoli, smoked fishbrew and pan fried potaoes	26,50
Goliath Grouper served with a nage of crayfich and saffron flavoured pearl barleys	27,50
Ragout from club of boar served with autumn vegetables and potato-cake	25,50
Filet of Angus-beef with parsnip-asparagus vegetable and „Topfenknödeln“(dumplings)	27,50
Rack of venison served with red cabbage and celeriac	28,50
„Gardengnocchi“ served with marinated vewgetables	14,50
Mushroomrisottto served with mushroom crostini	14,50

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Dessert/ Käse

White wine sorbet served with lavender and white chocolate	8,50
Vanilla flavoured cream ice cream served with chestnutcream and iced dill	8,50
Sorbet of calamansi served with coconut and mini apple	8,50
Malt-cream ice cream served with iced beer espuma and pear	8,50

Additional:

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

3 kind of cheeses with black currant jam	11,50
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