

Menu

Starters	Starter	Main course
Beef Carpaccio with wild fennel, humus and Parmesan chip	13,90€	
Roasted farmer bread with soft goat cheese, peas crème, mint and pine nuts	8,90 €	13,90€
Mixed salad of wild herbs with citrus-vinaigrette, sprouts, kernels and chips of Israel artichokes	8,50 €	13,50€
Marinated mango and buffalo mozzarella with mint, Parma ham and bread crumble	11,90€	17,90€
Mixed salad of asparagus with oranges, dried tomatoes and roasted scallops	15,00€	26,00€
Soups		
Green soup of asparagus with Parma ham grissini and chives	8,90€	
Soup of wild garlic with asparagus and guinea fowl-ravioli	8,90€	
Pasta & Risotto		
Fregola Sarda (Sardinian noodles) with Salsiccia (Italian sausage), brown butter, rocket salad and Parmesan	10,90€	15,90 €
Barbera Risotto with shaved hard cheese, artichokes, pearl onions and glazed Tamarillo	11,90€	16,90€



Classics

Pump-steak with red wine sauce, roasted potatoes and mixed salad		26,00€
Viennese Schnitzel of veal with fried parsley and lukewarm potato-cucumber-salad		21,50€
Fillet strips of Eifel pork and morel with cream sauce, pointed cabbage and Swabia noodles		19,90€
Main dishes		
Fillet of gilthead with chorizo sauce, Sardinian spinach, olives tapenade and gnocchi	14,90 €	24,90€
Fillet of cod with smoked eel-pearl barley, leek, pearl onions and radish	14,90 €	24,90€
Stewed leg of lamb with pesto, cherry tomatoes, white beans puree and grilled courgettes		23,90€
Fillet of Eifel pork with brown butter hollandaise, asparagus and wild garlic potatoes		23,50€
Sautéed veal liver with truffle sauce, glazed apples, fried onions and mashed potatoes		21,90€
Dessert		
Lukewarm savarin with salty almond crème, sea buckthorn gel and sorbet of guava and carrot		9,50€
Le Knack Chocolate-Variation		10,50€
Sweet honeycomb with marinated strawberries and rose elderflowers sorbet		9,50€
Rhubarb compote with sour cream-ice cream and roasted almonds		6,50€
A choice of raw milk cheese by Maître Affineur Volker Waltmann with fig mustard		11,50€