



## Menu

### Starters

Three different kinds of beef (Oxtail, Cheeks, Marrow)  
with celery and truffle vinaigrette

### Starter

12,90 €

Lamb's lettuce with warm potato cream,  
crispy bacon and apples

9,90 €

### Main course

14,90 €

Lukewarm fillet of salmon with soya-coriander-sauce  
and cauliflower puree

12,90 €

23,90 €

Flamed buffalo mozzarella with radicchio,  
braised pear and Brioche crumble

10,90 €

16,90 €

Roasted scallops with horseradish mousse,  
cucumber, pickled radish and dill oil

15,00 €

26,00 €

### Soups

Soup of saffron and onions  
with Parmesan foam and pastry twist

7,50 €

Green soup of peas and lemon grass  
with prawn

8,90 €

### Pasta & Risotto

Fregola Sarda (Sardinian noodles) with Salsiccia (Italian sausage),  
rocket salad and Parmesan

11,90 €

18,90 €

Barbera Risotto with shaved hard cheese,  
artichokes, pearl onions and glazed Tamarillo

11,90 €

16,90 €



### Classics

Pump-steak with red wine-pepper sauce, roasted potatoes and mixed salad		26,00 €
Viennese Schnitzel of veal with fried parsley and lukewarm potato-cucumber-salad		21,50 €
Beef strips and morel with cream sauce, cabbage and Swabia noodles		21,90 €

### Main dishes

Fillet of Norwegian cod with green mussels sauce, with fennel and tomato ravioli	15,90 €	25,90 €
Fillet of gurnard with Asian vegetables, pak choi, sprouts and wan tan	14,90 €	24,90 €
Medium roasted loin of lamb with pepper sauce, cucumber, paprika and ewe's cheese		29,00 €
Fillet of Eifel pork with parsley, oranges-chicory and mashed potatoes		21,50 €
Sautéed veal liver with white cabbage, capers, celery and gnocchi		21,90 €

### Dessert

Lukewarm savarin with thyme lemon crème, apple gel and sorbet of guava and carrot		9,50 €
Sweet honeycomb with salty almond crème marinated oranges and sour cream-ice cream		9,50 €
Le Knack Chocolate-Variation		10,50 €
Black Forest cake in the glass		5,90 €
A choice of raw milk cheese by Maître Affineur Volker Waltmann with fig mustard		10,50 €