

Menu

| Starters | Starter | Main course |
|---|---------|-------------|
| Smoked celeriac with glazed cherries, coffee, pumpernickel and lovage marinade | 10,90€ | 15,90€ |
| Buffalo mozzarella with medlar, mint, Serrano ham and Tyrolean bread (=crispy) | 11,90€ | 16,90€ |
| Stewed Pulpo with sepia-aioli, chorizo, baked potato and olives tapenade | 15,00€ | 23,50€ |
| Salmon trout with avocado, cucumber, citrus fruits and anise chip | 12,90€ | 19,90€ |
| Roasted Farmer bread with creamy ewe's cheese, peas, melissa and pine nuts | 8,90€ | 13,90€ |
| Soups | | |
| Thai cinnamon soup with wan tan, chilli, ginger and sprouts | 7,50€ | |
| Cappuccino of ginger and carrot with gamba and coriander | 7,90€ | |
| Pasta & Dumpling | | |
| Ravioli filled with Iberico pork and ricotta with Parmesan sauce, Ratatouille and rocket salad | 10,90€ | 15,90€ |
| Roasted bread dumplings with chanterelles, spinach and red cabbage sauce | 9,90€ | 14,90€ |



| Classics | | |
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| Fillet of beef with red wine-pepper sauce, roasted potatoes and mixed salad | | 27,50€ |
| Viennese Schnitzel of veal with fried parsley and lukewarm potato-cucumber-salad | | 19,90€ |
| Beef strips in morel sauce, glazed carrots and Swabia noodles | | 21,90 € |
| Main dishes | | |
| Fillet of turbot with saffron sauce, grilled melon, pepper-onion compote and gnocchi | 18,90 € | 28,90 € |
| Fillet of pike-perch with green asparagus, cashew nut and Barbera risotto | 14,90 € | 24,90 € |
| Medium roasted breast of Barbarie duck with peas crème, Dim Sum, shii take mushrooms and Teriyaki jelly | | 21,90€ |
| Fillet and belly of Eifel pork with tarragon-mustard-sauce, leek, carrots and mashed sweet potatoes | | 22,90€ |
| Stewed haunch of venison with currants sauce, spinach, chanterelles and poppy seed potato dumplings | | 24,90 € |
| Dessert | | |
| Raspberry-buttermilk-cake with oat crumble, tea biscuit and litchi-rosewater sorbet | | 9,50€ |
| Elderflower mousse with rhubarb gel, strawberry sorbet and baked yoghurt flakes | | 9,50€ |
| Variation of Pina Colada Cake/Espuma/Ice cream | | 9,50€ |
| Black Forest cake in the glass | | 5,90€ |
| A choice of raw milk cheese by Maitre Affineur Volker Waltmann with fig mustard | | 10,50€ |