



Menu

Starters

Pickled salmon trout with caviar, lamb's lettuce crème,
horseradish and radishes

12,90 €

18,90 €

Roasted black pudding with red lentils,
goat cheese, beetroots und fried onions

10,50 €

16,50 €

Endive salad with lavender-vinaigrette,
poached egg and straw potatoes

9,50 €

14,50 €

Flatbread with humus, pomegranate,
parsley and coriander

8,90 €

13,90 €

Fried Strudel of veal cheeks with tahini-yogurt
and grilled eggplants

11,90 €

17,90 €

Soups

Pumpkin cream soup with seed oil,
marjoram and lamb ravioli

7,90 €

Cappuccino of porcini mushrooms
with cocoa and Serrano ham grissini

8,90 €

Pasta & Risotto

Pumpkin Risotto with roasted hazelnuts,
grilled Taleggio and red wine butter

10,90 €

16,90 €

Orecchiette with ragout of venison, dried tomatoes,
olive tapenade and grated Parmesan

11,90 €

17,90 €



Classics

Fillet of beef with pepper sauce, roasted potatoes and mixed salad		29,00 €
Viennese escalope of veal with fried parsley and lukewarm potato-cucumber-salad		21,50 €
Kettles goulash of beef fillet (medium roasted) with paprika, mushrooms, potato rösti and endive salad		21,90 €

Main dishes

Fillet of pikeperch with teriyaki sauce, eggplants, sesame beans and wasabi mashed potatoes	14,90 €	24,90 €
Roasted lemon sole with caper-lime-butter, spinach and mashed potatoes	17,90 €	27,90 €
Chop of Iberico pork with Parmesan-bacon-crust, thyme carrots and saffron risotto		24,90 €
Crispy farmer duck with cream sauce, bacon-savoy cabbage, glazed plums and potato dumplings		23,50 €
Medium roasted saddle of venison with celery cream, grapes, Shii Take mushrooms and gnocchi		29,50 €

Dessert

Hot love Vanilla parfait with hot raspberry sauce		9,50 €
Le Knack Chocolate variation		10,50 €
Zen Garden Plum, chocolate, grain crumble, smoke earth		9,50 €
Tiramisu in the glass		5,90 €
A choice of raw milk cheese by Maître Affineur Volker Waltmann with fig mustard		11,50 €