

Maincourse

ROLE OF POTATOE & SAVOY CABBAGE

red lentils
Rootes vegetables
Creamsauce of morels
€ 28,00



PUPP PASTRY FILLED WITH MUSHROOMS

glased chestnuts
Redcabbage with apples
Potatoedumplings
€ 28,00



FISH & CHIPS – CATCH OF THE DAY

Crispy battered and fried
Truffle remoulade & rustic French fries
Small garden salad
€ 29,50



FILLET OF ARCTIC CHAR *

kohlrabi
Mashed potatoes with brown butter
Fermented Garlic
Lemonverbena
€ 36,00

FILLET OF VEAL FROM THE REGION *

Trufflessauce
Young leek
Risotto with stonemushrooms
€ 37,00

BRAISED CHEEKS OF OX *

mashed celleriac
Brussels sprouts
Small potatoes in a bacon coat
€ 36,00

SOUSVIDE BRAISED LEG OF GHOOSE *

Gingerbreadsauce
Red cabbage with apples
Your choice: potatoe- or bread dumpling
€ 37,00

SADDLESTEAK FROM EIFEL “LUCKY PIG”

-House style-
Poached pear & lingonberries
Gratinated with goat's cream cheese
Parmesan, walnut pesto & fried rocket
Potato rösti croquettes & small garden salad
€ 29,50



Dessert

CHEESE TRIO

Two kinds of fruit mustard
Fruit bread
€ 14,50

HOMEMADE ICE CREAM & SORBET

Pickled fruits
Mint brittle
€ 12,50

WARM APPLE DUMPLINGS

Cinnamon sugar
Vanilla ice cream
€ 12,50



PARFAIT OF CHESTNUTS

Gremolata
Oranges
Alomond
€ 13,50



DESSERTVARIATION „TORSCHÄNKE“

Different small desserts
€ 14,50

Menü

COMBINE YOUR WISH MENUE-SPECIAL OFFER-

€ 48,00 as Menue in 3 Courses with Soup
€ 54,00 as Menue in 3 Courses with Starter
€ 59,00 as Menue in 4 Courses
€ 5,00 each *