



## STARTERS

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### Colourful salad of lentils

passion fruit vinegar, goat cheese and williams pear 14,50

### Smoked carpaccio of local fillet of beef

lamb's lettuce, truffle mayonnaise and parmesan 20,90

### Lamb's lettuce

in apple vinegar with bacon and croûtons 11,20  
*vegan on request*

### Pickled and cold smoked halibut

herbed waffle, horseraddish, crème fraîche and beetroot 18,90



## SOUP

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### Cream of hokkaido pumpkin soup

styrian pumpkin seed oil and roasted seeds *(vegan)* 8,60

## VEGETARIANS

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### Stuffed baked potato

mountain cheese, sour cream, baby spinach,  
confit of king oyster mushroom and grilled bunch carrot 22,50

### Creamy pumpkin risotto

Taleggio, pickled pumpkin, country bread croûtons  
and roasted pumpkin seeds 24,00  
*vegan on request*

### Truffle Spaghettoni

parmesan-truffle sauce, shaped autumn truffle and parmesan 25,80

### Mixed leaf salad

in apple vinegar, caramellized goat cheese,  
roasted seeds and fig 18,90



## MAIN DISHES

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<b>Fillet of St. Pierre with tiger prawn and scallop</b> shellfish sauce and sepia–spaghettini	39,90
<b>Sea bass fillet roasted on it's skin</b> beurre rouge, mashed pumpkin and lamb's lettuce in apple vinegar	32,50
<b>„Pigging double“</b> braised cheek and fillet of Ibérico, own jus, mashed parsely root and stewed bunch carrot	28,50
<b>Saddle of local deer or venison (depends on availability)</b> port wine jus, cranberry marmelade, savoy cabbage, quince, confit of king oyster mushroom and potato–curd agnolotti	44,90
<b>180g fillet of beef from the argentinean Angus</b> port wine jus, mashed pumpkin, sautéed baby spinach, stewed bunch carrot and baked potato	38,50
<b>Lusty gulash of deer and venison</b> cranberry–juniper sauce, potato dumplings and sour cream salad	28,50



### **Crusty Mill**

escalope of veal on roasted country bread with fried egg  
and leaf salad in sour cream dressing 26,50

### **Half duck from Oldenburg**

own sauce, orange cabbage and potato dumplings 28,90

### **Smooth braised shoulder of veal**

port wine jus and creamy pumpkin risotto 26,80

## **CLASSICS**

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### **200g Rump steak from the argentinean Angus**

with Café de Paris crust, roasted potatoes  
and sour cream salad 36,50

### **Breaded escalope of saddle of pork**

french fries and sour cream salad 20,90

### **Pickled herring "housewife style"**

apple, onion, gherkin, sour cream and roasted potatoes 18,00



## DESSERTS

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### Cardamom Crème Brûlée

sallow thorn sorbet 11,90

### Groats of berries

vanilla ice cream and whipped cream 8,40

### Sorbet ball of the day

crumble and chocolate 5,40  
*vegan on request*

### Chocolate and Hazelnut

poached cake of chocolate, cookie,  
praliné ice cream of piedmont hazelnuts, mascarpone  
and caramellized hazelnuts 12,90

### Baked brie „Coulommiers“

cranberry marmelade, black walnuts and baguette 10,50