



STARTERS

Amuse Bouche x4

fried praliné of quail, buletus strudel,
smoked eel on apple-leek-salad and
home-smoked breast of goose on brioche and black walnut 21,00

Lamb's lettuce *(vegan)*

in apple vinegar, pomegranate seeds
and roasted pumpkin seeds 11,50

Pickled Glen Douglas salmon

confected white asparagus and chanterelles with pea-mash
and bread crunch 18,50

Carpaccio of fillet of beef

black garlic, parmesan, baked caper apples
and lamb's lettuce 20,50

Duet of goat cheese *(v)*

parfait and fried crispy roll,
beetroot, blackberry chutney and caramelized hazelnuts 14,50



SOUPs

Consommé of beef

julienne, small semolina dumplings, royale and pancake stripes 9,90

Truffled cream of black salsify soup

Cheese pastry 9,80

ÊNTREMETS

Oxtail praliné

potato mash 10,90



MAINS

Ravioli of root vegetables (V)

orange foam, flower sprouts, parsnip mash,
marinated pumpkin, roasted pumpkin seeds
and „Belper Knolle »

24,90

Mountain cheese dumpling (V)

served on sauteed baby spinach with bread crumble

22,50

Colourful leaf salad (V)

in apple vinegar, fried lentil-falafel and pomegranate seeds

19,90

Vacherin Mont d'Or (V)

cheese from the oven with small potatoes
and pickled vegetables

24,50

Skrei loin

roasted on it's skin, spice balsamic vinegar,
sauteed baby spinach and herbed potatoes

33,50



Roasted fillet of salmon

beurre rouge, mashed savoy cabbage
and marjoram gnocchi

30,00

Lusty gulash of venison

cranberry-juniper sauce, red cabbage with apples
and potatoe dumplings

28,80

Crispy belly of pork of the "Schwäbisch-Hällisches"

mustard sauce, stewed onion, flower sprouts
and parsnip mash

24,90

Smooth stewed hip of lamb

thyme jus, green beans, stewed tomato and
mashed white beans

27,80

Cordon Bleu of veal

roasted potatoes and sour cream salad

34,00



Stripes of fillet of beef

„Stroganoff» garnish champignons, spring leek,
swabian noodles, sour cream salad

38,00

Veal & Beef for two served from the trolley table

(maximum of 4 persons per table)

medium rare roasted fillet of veal and braised U.S Shortrib,
portwine jus, herb butter, green beans, flower sprouts,
stewed onion, fried red cabbage balls , potato-crêpes roulade
and dauphine potato

p.P 45,50

Heaven & Earth

black pudding, mashed potatoes, onions and stewed apples 16,90

Breaded escalope of saddle of pork

french fries and sour cream salad

20,80

200g Rumpsteak from the argentinean Angus

gratinated with a crust of mushrooms,
burgundy jus, roasted potatoes and sour cream salad

36,90



DESSERTs

Mascarpone-rice pudding tartelette

cherry sorbet and confected balsamic-cherry

11,50

Groats of berries

sour cream ice cream

8,40

(cooked with red wine)

Crispy turnover

stuffed with apple-pear compote flavoured with rum,
marzipan and raisins, served with cinnamon ice cream

10,50

Chocolate, Cookies & Cream

chocolate cake with liquid core, biscuit
and milk cream ice cream

12,90



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Groats of berries

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Crispy turnover

stuffed with apple–pear compote flavoured with rum,
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chocolate cake with liquid core, biscuit
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