



## STARTERS

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### 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**

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### **Consommé of beef**

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

### **Truffled cream of black salsify soup**

Cheese pastry 9,80

## **ENTREMETS**

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### **Oxtail praliné**

potato mash 10,90



## MAINS

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### 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 its 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“ garnishchampignons, 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

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### 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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