



STARTERS

„Carpaccio“ of suckling pig

stuffed roal of suckling pig - gently cooked and thinly sliced,
apple lovage vinegar and horseradish 16,50

Lamb's lettuce

walnut vinegar, pomegranate and roasted nuts 10,30

Creamy Burrata and pumpkin

Pumpkin cream cheese and stewed pumpkin,
pickled chanterelles, confid of tomatoes and croûrons 16,70

Crispy sea food role

brown seaweed, wasabi mayonnaise and soy vanish 19,60

Tartare of piedmont bio veal

tuna espuma, leek oil, baked caper apples
and caper leaves 18,90



SOUPS

Consommé of beef

small semolina dumplings, julienne, pancake stripes and royale 9,80

Cream of black salsify soup

white truffle oil and crispy role with boletus 11,70

MAINS

Mill squares (veggi)

filled with carrot, pumpkin, ricotta and mountain cheese
served on baby spinach with stewed onions and buttercrumbs 22,50

Brussels sprouts from the oven (vegan)

Cashew cream, onion vinegar, horseradish and croûtons 21,50

Colourful leaf salad (veggi)

in apple vinegar, caramellised goat's cheese and figs 18,90



Beetroot Gnocchi *(veggi)*

stuffed with Gorgonzola, served on sautéed baby spinach
with mashed pumpkin, roasted walnuts and pickled yellow beets 26,00

Pike-Perch roasted on it's own skin

beurre rouge, creamy cabbage and mashed potatoes 32,00

Roasted fillet of white halibut

beurre rouge and cauliflower-pearl barley-risotto 34,50

Medium rare roasted local saddle of roe deer or stag

(depends on daily offer)

portwine jus, hazelnut brittle, confit black salsify, mashed curly kale,
baked red cabbage dumpling and potato-bacon-yeast pastry 44,90

Oxtail praliné

served on cauliflower-pearl barley-risotto
with roasted wild cauliflower 25,50

"Sauerbraten" of local venison

marinated and braised, own sauce, stewed apples,
red cabbage and potato dumplings 30,80



Cordon Bleu of veal

roasted potatoes and sour cream salad

30,50

Gently stewed roulade of beef „housewife style“

own sauce, mashed potatoes with buttercrumbs
and lamb´s lettuce with sour cream dressing

26,80

Goose dinner for two from the trolley table (for a max of 4 persons a table)

own sauce, mashed curly kale, red cabbage with apples,
brussels sprouts with bacon, baked apple,
potatoe dumplings and giblets fried in spring roll dough

p.P. 44,90

Classic joint of Goose for two

own sauce, red cabbage with apples, baked apple
and potatoe dumplings

p.P. 38,50

Breaded escalope of saddle of pork

french fries and salad in sour cream dressing

20,90

200g Rump steak of argentinean Angus

gratinated with Café de Paris crust,

burgundy jus, roasted potatoes and sour cream salad

36,50



DESSERTS

Vanilla Crème Brûlée

crumble and mandarin sorbet 10,20

Groats of berries

sour cream ice cream 8,40

Warm apple crumble

pudding, stewed apples, butter crumble and cinnamon ice cream 10,60
(needs about 20 minutes to be prepared)

Chestnut & Quince

bisquit, chocolate cream and whiskey mousse of chestnut,
stewed dried fruits, white chocolate and quince sorbet 12,90

Cheese platter

Comté and Délice de Bourgogne, with fig mustard,
figs, black walnuts and baguette 9,80

Prices in Euros including VAT