

STARTERS

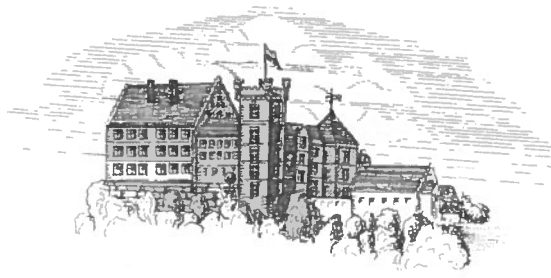
Summer leaf salad with raspberry dressing pomegranate and roasted pine kernels	EUR 11,00
with roasted chanterelles	EUR 14,00
or homesmoked ham of deer	EUR 15,00
Roasted filet of char with cucumber salad wasabi-yoghurt and salad bouquet	EUR 19,00
Tatar of yellowfin tuna with asian spices mango-papaya und coriander-yuzu cream	EUR 21,00

SOUPS

Beef consommé with ham pancake	EUR 8,00
Tomato consommé with basil and sot ly laisse	EUR 10,00
Lemongrass-curry-soup with sugar snaps and roasted scallop	EUR 12,00

MAIN COURSES

Fresh pasta with zucchini, prawns, chilli and gran padanao parmesan	EUR 24,00
- without prawns	EUR 18,00
Swabian sauerbraten with homemade spätzle and leaf salad	EUR 22,00
Viennese Schnitzel from saddle of veal with cranberries, french fries and lettuce	EUR 24,00
Fried beef and onions in gravy with homemade spätzle and leaf salad	EUR 25,00



Atlantic-monkfish medaillon with a basil soume
sugar snaps, glazed tomatoes and two sorts of rice EUR 34,00

Angus beef filet roasted until pink on a red curry sauce
leek vegetables and two sorts of rice EUR 34,00

Turbot filet roasted in panko EUR 38,00
spring onions, fresh chanterelles and potato gnocchi

DESSERT

Affogato al Caffé EUR 7,50
- Espresso, vanilla ice cream and whipped cream -

Elderflowersgranitée with strawberry sorbet EUR 9,50
and white chocolate spume
served in a cocktail glass

Marinated fresh berries with homemade pistacchio ice cream EUR 12,00

Cheesecakemousse with cherries, crumbles of cocoa beans EUR 15,00
and sour cherry sorbet

Please ask our staff for our homemade sorbets
per scoop EUR 3,00

cover money per person EUR 2,50