

## **STARTERS**

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| Lamb's lettuce with potato dressing, bacon and croûtons  | EUR 10,00 |
| with smoked ham of boar  | EUR 16,00 |
| or caramelized goat cheese   | EUR 16,00 |
| Marinated salmon tatar with Oscietra Caviar,<br>blinis, sour cream jelly and lime-dill-vinaigrette | EUR 22,00 |
| Variation of goose liver with celery, fig and Brioche  | EUR 24,00 |

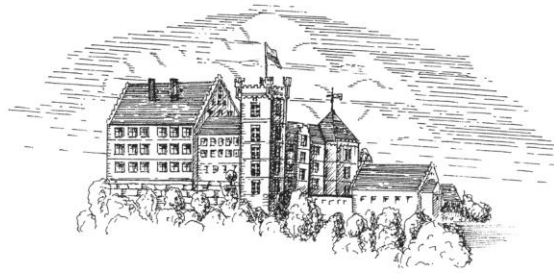
## **SOUPS**

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| Clear soup of prime boiled beef<br>with chives and slices of ham-pancake            | EUR 8,00  |
| Deer consommé<br>with small vegetabels and polenta-mushroom-ravioli                 | EUR 10,00 |
| Cream of pumpkin an curry soup with spiced pumpkin<br>and roasted pilgrim's scallop | EUR 12,00 |

## **MAIN COURSES**

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| Mushroom risotto with leek, cherry tomatoes and parmesan  | EUR 19,00 |
| Viennese Schnitzel from saddle of veal<br>with cranberries, french fries and tomato salad   | EUR 24,00 |
| Fried beef and onions in gravy<br>with homemade spätzle and small lamb's lettuce  | EUR 25,00 |
| Breast of Barbarie duck roasted until pink in cassis gravy,<br>glazed quince-red cabbage, broccoli and potato-curd cheese-dumplings | EUR 28,00 |

please turn over



Filet of scottish wild salmon in tarragon spume,  
glazed leek and lime risotto EUR 28,00

Roasted filet of pikeperch  
with creamy lentils and mashed potatoes EUR 29,00

Filet of veal roasted until pink in balsamico gravy,  
broccoli, rosmmary-potato-puree and braised tomato EUR 34,00

## **DESSERTS**

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

Tangerine-Campari-Granité with white chocolate spume,  
Tangerine sorbet and orange-almond-biscuit EUR 9,50

Crème Brûlée of dark Guanaja chocolate  
with glazed pineapple and pineapple sorbet EUR 12,00

Plum dumpling with walnut brittle  
plums and marmorated vanilla ice cream EUR 14,00

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