Our recommendations

Sparkling wine
„Schloss Weitenburg“ 0,1l EUR 9,50

Champagne HENRI MANDOIS Brut Origine 0,1l EUR 14,00

Grüner Spritz
green apple, sparkling wine, ginger ale, cucumber 0,1l EUR 9,50

Secco of whithe grapes
– non alkoholic – 0,1l EUR 8,50

Chardonnay
dry 0,25l EUR 11,00
Winery Christian Stahl, Auernhofen, Franken 0,75l EUR 32,00

Montepulciano d’Abruzzo
Il Grande Silenzio
Coline Terramane DOCG 0,25l EUR 10,00
Fosso Corno 0,75l EUR 28,00
**Starters**

Autumn leaf salads with raspberry dressing
and roasted pine nuts
  with roasted mushrooms
  with homesmoked wild ham and raspberry vinaigrette
EUR 12,00
EUR 14,00
EUR 16,00

Sashimi of scottish labe rouge salmon
with ginger, wasabi and radish
EUR 19,00

Stained yellowtail mackerel with beetroot relish
sour cream and cress
EUR 19,00

Our goose liver, green apple, tarragon
and homemade brioche
EUR 24,00

**Soups**

Beef broth with sliced pancake and chives
EUR 9,00

Cream of mushroom soup with roasted mushrooms and chives
EUR 12,00

Cream of lobster soup with vadouvan
and small parmesan gnocchi
EUR 14,00
<table>
<thead>
<tr>
<th>Main dishes</th>
<th>Price</th>
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<tbody>
<tr>
<td>Parmesan risotto with leek, fresh chanterelles and ruccola</td>
<td>EUR 24.00</td>
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<tr>
<td>Breaded escalope of saddle of veal with french fries, tomato salad and cranberries</td>
<td>EUR 31.00</td>
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<tr>
<td>Sirloin steak in a red wine sauce, homemade spätzle and small salad</td>
<td>EUR 32.00</td>
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<tr>
<td>Saddle of veal in white truffles sauce, green asparagus and noodles</td>
<td>EUR 34.00</td>
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<tr>
<td>Argentine angus-beef fillet in a balsamico-vinegar gravy, leaf spinach with pine nuts and hash browns</td>
<td>EUR 44.00</td>
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<tr>
<td>Crispy fried zander fillet in a chives sauce, leek and potatoes</td>
<td>EUR 35.00</td>
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<tr>
<td>Turbot fillet in a tarragon spume, zucchini-tomato vegetables and two sorts of rice</td>
<td>EUR 42.00</td>
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Desserts

Affogato al Caffé  
- Espresso, vanilla ice cream and whipped cream  
  EUR 8,50

Plum granité  
- served in a cocktail glass  
  EUR 9,50

Vanilla crème brûlée  
- with fresh blueberries and blueberry-yoghurt ice cream  
  EUR 14,00

Variation of chocolate and passion fruit  
- with hazelnut crumble  
  EUR 15,00

Please ask our staff for our homemade sorbets  
- per scoop  
  EUR 4,00

Our recommendation

2018  
Saint Patrick - Rosé selection of berries  
- 5cl  
  winery Karl H. Johner  
  Vogtsburg – Bischoffingen, Kaiserstuhl  
  EUR 9,00