

Our recommendations

Sparkling wine „Schloss Weitenburg“	0,11	EUR 9,50
Champagne HENRI MANDOIS Brut Origine	0,11	EUR 14,00
<i>Grüner Spritz</i> green apple, sparkling wine, ginger ale, cucumber	0,11	EUR 9,50
Secco of whithe grapes – non alcoholic –	0,11	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

Lamb´s lettuce with elderflower dressing bacon strips and croûtons	EUR 12,00
Beetroot Carpaccio with lime vinaigrette, ruccola salad and goose cheese	EUR 18,00
Sashimi of tuna with radish, wasabi, ginger and maple-ponzusauce	EUR 21,00
Fried scallops with oriental couscous salad, mango-chilli salsa and crustacean vinaigrette	EUR 19,00
Our goose liver with celery, fig, black walnuts and homemade brioche	EUR 26,00

Soups

Beef consommé with semolina dumplings and chives	EUR 9,00
Cream of celery soup with black autumn truffle	EUR 12,00
Deer consommé with slices of pistachios crepes and small vegetables	EUR 12,00

Main dishes

Homemade tagliatelle with truffle and leaf spinach	EUR 24,00
Breaded escalope of saddle of veal with french fries, small salad and cranberries	EUR 31,00
Sirloin steak in a red wine sauce, homemade spätzle and small salad	EUR 32,00
Fillet of salmon roasted on its skin on yellow pepper sauce, zucchini and rice	EUR 32,00
Crispy fried fillet of sea bass with basil sauce, artichokes, lemon and fregola sarda	EUR 39,00
Medaillons of saddle of deer in juniper lime sauce with savoy cabbage and finger noodles with poppy seeds	EUR 43,00
Argentine angus-beef fillet and goose liver on port wine gravy, leaf spinach and hash browns	EUR 44,00

Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 8,50
Orange granité with sorbet of spiced oranges and Grand Marnier spume -served in a cocktail glass –	EUR 9,50
Caramelized cinnamon parfait with red wine plums and plum sorbet	EUR 14,00
Gâteau of Valrhona chocolate with pineapple creole and pina colada sorbet	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 winery Karl H. Johner Vogtsburg – Bischoffingen, Kaiserstuhl	5cl	EUR 9,00
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