

Our recommendations

Sparkling wine „Schloss Weitenburg“	0,1l	EUR 9,50
Champagne HENRI MANDOIS Brut Origine	0,1l	EUR 14,00
<i>our house aperitif</i> Lav'a Belle Sprizz lavender, sparkling wine, mineral water and rosemary	0,1l	EUR 9,50
Secco of white grapes – non alcoholic –	0,1l	EUR 8,50
Chardonnay dry	0,25l	EUR 11,00
Winery Christian Stahl, Auernhofen, Franken	0,75l	EUR 32,00
Pyros Syrah	0,25l	EUR 12,50
Barrel Selected	0,75l	EUR 35,00

Starters

Lamb's lettuce with raspberry dressing, roasted pine kernels and pomegranate	EUR 12,00
Slices of beetroot with tarragon vinaigrette, rucicola and goat cheese pralinée	EUR 18,00
Carpaccio of monkfish and salmon in a lime vinaigrette, fennel-orange salad and curry-mayonnaise	EUR 24,00
Lamb's lettuce bouquet with roasted goose liver and truffles gravy	EUR 28,00

Soups

Beef consommé with vegetables and sliced pancake with chives	EUR 9,50
Porcini mushroom essence with small vegetables and small pistachio dumplings	EUR 11,00
Lemongrass-currysoup with roasted shrimp	EUR 12,00

Main dishes

Homemade spinach dumplings with melted butter, parmesan cheese and mushroom-spinach	EUR 24,00
Venison stew from our own hunting in a juniper gravy, homemade spätzle and cauliflower vegetable	EUR 26,00
Roasted arctic char with mustard seed sauce, leaf spinach and nut potatoes	EUR 32,00
Breaded escalope of saddle of veal with french fries, lamb's lettuce and cranberries	EUR 32,00
Sirloin steak in a red wine sauce, homemade spätzle and lamb's lettuce	EUR 33,00
Skrei fillet with saffron spume tarragon risotto and cabbage	EUR 35,00
Saddle of lamb roasted until pink in a rosemary gravy, celery, beans and potato gratin	EUR 38,00

Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 8,50
Pickled tangarines, hazelnut crunch, tangarine sorbet and white chocolate <i>-served in a cocktail glass-</i>	EUR 9,50
Coconut-Crème Brûlée with pineapple and malibu sorbet	EUR 14,00
Homemade chocolate tarte with vanilla spume, baileys-ice cream and 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 winery Karl H. Johner Vogtsburg – Bischoffingen, Kaiserstuhl	5cl	EUR 9,00
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