

Starter:

<i>Venison terrine with wild herbs Salad Sauce Cumberland and baked Mushrooms</i>	€ 12
<i>Tatar of swordfish with ginger vinaigrette of Tomatosauce</i>	€ 16
<i>Autum salad with Pumpkincream, fried Pumpkin Chickenbreast and Cherrytomatoes</i>	€ 14
<i>Lamb's lettuce with smoked duck breast mango cubes, avocado and bean sprouts</i>	€ 15
<i>Antipasti with serrano ham and Choriso</i>	€ 13

Soups:

<i>Creamy crayfish soup and dill</i>	€ 8
<i>Pumpkin cream soup with smoked trout</i>	€ 7
<i>Clear beef broth with vegetables and bone marrow dumplings</i>	€ 6

Fish:

<i>Gurnard filet in chicory with risotto Vegetable cubes and lime butter</i>	€ 18
<i>Steamed mainwaller in root salad with potatoes</i>	€ 20
<i>Pike-perch of mashed potato with spinach Onions and capersbutter</i>	€ 22
<i>Redshell shrimp with herbs and garlic on Taglerini</i>	€ 24

Meat:

<i>Ragout from regional deer Spaetzle and cranberries</i>	€ 15
<i>Braised lamb shank on pumpkin vegetable with rosemary potatoes and oyster mushrooms</i>	€ 18
<i>crispy fried 1/2 duck with red cabbage, apples, dumplings and chestnuts</i>	€ 22
<i>chicken breast with sesame on rice with ginger and orange-soja-sauce</i>	€ 17
<i>Entrecote on shallot sauce, baked potato herbal sour cream and beans with bacon</i>	€ 26
<i>Fried pork back steak in egg with champignons a la creme and duchess potatoes</i>	€ 16

Desserts:

<i>Honey pear with candied herbs, berrys and mango-sorbet-brownie</i>	€ 10
<i>Homemade ice cream with sorbet</i>	€ 7
<i>Creme Brulee with blackberry sorbet and berrys</i>	€ 8
<i>Cheeseplate with fig mustard and grapes</i>	€ 9

Our three course menu:

*Autum salad with pumpkin cream, fried pumpkin
chickenbreast and cherrytomatoes*

*Ragout from regional deer
spatzle and cranberries*

Homemade ice cream with sorbet € 34

Our vegetarian menu:

Antipasti with serrano ham and Choriso

Pumpkin cream soup with smoked trout

*Veggie crunchlets with appel, broccoli and
cocossauce*

*Honey pear with candied herbs, berrys
and mango-sorbet-brownie* € 38

Our five course menu:

*Tatar of swordfish with ginger vinaigrette
of Tomatosauce*

Creamy crayfish soup and dill

*Gurnard filet in chicory with risotto
Vegetable cubes and lime butter*

*Entrecote on shallot sauce, baked potato
herbal sour cream and beans with bacon*

Creme Brulee with blackberry sorbet and berrys € 65