

Starters

Poached St. Viter Country Egg
with Bacon Jam
on smoked Cherry Tomatoes
young Spinach
and roasted Brioche € 12,50

Goat Cheese baked in Puff Pastry
with Apricot Mustard
and Lamb's Lettuce € 14,00

Carrots Cheese Cake
with marinated Cod
and Apple € 16,00

Vegan

Lentil Stew
with Pear Curry Tarte € 14,50

Soup

Topinambur Soup
with Veal Tartare
and fried Capers € 8,50

Essence of Beetroot
with Golden Oil
and fried Scallop € 8,50



Little Things

Tarte Flambée

with Bacon and Spring Onion

or

Vegetarian Style

€ 8,50

Aspic „Homemade Style“

*with Remoulade, Pickles and Pearl Onions
and fried Potatoes*

€ 12,50

Möpkenbrot

With „Sky and Earth“

beside Onion Foam

€ 15,50

Marinated Salmon „Label Rouge“

*with Sorrel Crème Fraîche
and Potato Fritters*

€ 16,50

Seasonal Salad

*with fried Wild Mushrooms
and Filets Tips of Beef*

€ 18,00



From the Sea

Dorade Royal
with Riesling Foam
on young Leek
and truffled Pearl Barley € 27,50

Turbot with Lobster Foam
on Tomato Risotto
and Green Asparagus € 28,50

From the Country Side

„Wiener Schnitzel“ Escalope of Veal
with fried Potatoes large € 21,00
and Green Salad small € 17,00

Back of the Country Pig with Onion Crust
on Honey Balsamic Gravy
beside pointed Cabbage
and Potato Cake € 24,00

Barbarie Duck Breast
with Long Pepper Gravy
on sliced Sugar Snaps
and Cranberry Gnocchi € 27,00

Filet of Black Angus Beef
with Lemon Garlic Gravy
with braised Peppers, Beech Mushrooms
and Potato Donut € 32,00



Sweets

Pumpernickel Ice Cream „Ratskeller“ € 7,00

Gentlemen's Tartlet
with two Kinds of Pear € 8,00

White Chocolate Mousse
with Port Wine Figs
and Cinnamon Blossom Ice Cream € 8,50

Chocolate Soufflé with a liquid Core
and Thai Mango € 9,00

Hearty from the Slate Plate

Fine Cheese Specialities
with homemade Fig Mustard
Fruit Bread
and Black Walnuts € 12,00

