

Gourmet Menu

*Pigeon Breast
with Mashed Sweet Potatoes
Hazelnut Pesto
and Lamb´s Lettuce*

*Essence of Tomatoes
with Parmesan Crostini*

***Fillet of Lamb**
with Thyme Gravy
on mashed sweet red Peppers
and Polenta*

*Canaché from Valrhona Coating
with Yuzu Sorbet
and Raspberry*

*4 Course Menu Euro 46,00
3 Course Menu without Soup Euro 40,00
3 Course Menu without Starter Euro 39,00*

Starters / Snacks

Tarte Flambée

with Bacon and Spring Onions

or

Vegetarian Style

€ 8,50

“Lippischer Pfannenpickert”

Yeast Potato Pancake with Raisins

with small sliced Ham

and Sugar Beet Syrup

€ 12,00

Prime boiled Veal in Aspic

with Sorrel Sauce

on Lambs Lettuce

and Potato Dressing

€ 15,00

Tagliatelle in Cream Sauce

and shaved March Truffle

€ 16,00

Seasonal Salad

with French Dressing

on homemade marinated Salmon

and Wild Herb Pesto

€ 18,00

Soups

Red and white Soup of Tomatoes
with yellow Tomato Crostini

€ 7,50

Champagne Mustard Soup
with Black Tiger Prawns

€ 8,50

Fish

Catch of the Day
with Beurre Blanc
on Leaf Spinach
and "La Ratte" Potatoes

€ 27,00

St. Pierre
with Capers Lime Foam
on Artichokes
and violet Chorizo Gnocchi

€ 28,00

Main Courses

small

Filet and Belly from Pork
with Balsam Vinegar Gravy
on Ragout of Beans
and Pear-Potato-Cake

€ 19,50

“Wiener Schnitzel” Cutlet of Veal
with Cranberries
and deep fried Parsley
fried Potatoes and mixed Salad

€ 21,00

€ 17,00

Corn Poulard Breast
with Beetroot Foam
on Root Vegetables
and Pearl Barley

€ 22,00

Filet Tips of Beef
wrapped in Bacon
on Pineapple Chutney
with Snow Peas Straw
and Parmesan Doughnut

200g € 29,50

Filet of “Black Angus” Beef
with Sauce Béarnaise
on Cauliflower
and Almond Cookies

200g € 34,00

300g € 44,00

Sweets

Pumpernickel Ice Cream "Ratskeller" € 7,00

*Flambé Cake of Pears
on salty Caramel
and Granola Yoghurt* € 8,50

*Crème Brûlée of Mace
with Salad of Granny Smith
and Nougat Ice Cream* € 8,50

*Canaché of Valrhona Coating
with Yuzu-Sorbet
and Persimmon* € 9,00

Some Cheese

*Small Selection of International Cheese
with Fig Mustard
and Fruit Bread* € 12,00

Enjoy a fine Coffee

Espresso € 2,40

Café Crème € 2,40

Cappuccino € 2,80