

2 -Course- Menu

veal consommé with strips of pancake

Boiled fillet of veal with horseradish
and potatoes

2-Course-Menu € 35.-

3 -Course- Menu

veal consommé with strips of pancake

oder

Lamb's lettuce salad with bacon and croutons

Roast duck with chestnuts
red cabbage with apples and a potato dumpling

Black Forest cake served in a glass

3-Course-Menu € 47.-

Starters and soups

Lamb's lettuce salad with bacon and croutons

or

with pumpkin and seeds €9,50

Carpaccio of boiled veal fillet €14.-

with marinated mushrooms

Marinated beetroot with Lamb's lettuce and Goat cheese €14.-

Creamy pumpkin soup

with pumpkin seeds and pumpkin seed oil €8.80

Potato soup with croutons €8,80

Vegetarian dishes

Tagliatelle with pan-fried mushrooms

and Hokkaido pumpkin €19.90

Black rice risotto with spinach and artichoke €22.-

Fisch

Roasted pike perch
(Binnenfischerei Dr. Kuhn)
with creamy sauerkraut and Black rice risotto € 34,90

Meat Dishes

Braised venison with Burgundy sauce
mushrooms and 'Spätzle' (home-made egg noodles) € 29,50

Boiled fillet of veal with horseradish
and potatoes € 29,50

Sirloin steak with herbed butter
and roasted potatoes € 29,-

Roasted duck with chestnuts
red cabbage with apples and a potato dumpling € 33.-