

Regionalmenu

Small lamb's lettuce

Boiled beef with Bouillon potatoes and horseradish

2-course menu € 29,50,-

Backmuldenmenu

Pumpkin chutney with smoked breast of goose
and lamb's lettuce

Creamy fennel soup

Calf's liver with goose ravioli and mushrooms

Chocolate mousse with marinated cherries

4-course menu € 45,-

3-course menu with soup € 39,-

3-course menu with smoked goose breast € 42,-

Starters

Small mixed salad € 7,90

Locally grown lamb's lettuce
with bacon and croutons € 8,90

Warm goat's cheese with caramelized apple slices
and lamb's lettuce € 14,80

Pan-fried goose liver with lentil salad € 16,-

Pan-fried baby squid and prawns
with fennel confit € 17,-

SOUPS

Creamy fennel soup € 7,50

Clear fish broth with saffron and vegetables € 11,-

Vegetarian Dish

Vegetable patty with avocado & sprouts
and potato & kohlrabi gratin € 19,50

Fish Dishes

Cod fillet under a potato crust
with creamy sauerkraut and mustard sauce € 29,-

Fillet of freshly caught pike-perch
with artichoke risotto and pesto relish € 32,-
(Fish from freshwater fishery Dr. Kuhn / Karlsruhe)

Meat Dishes

Rolled pork's belly Vienna style
with potato & cucumber salad € 21,80

Ossobuco Milanese
with spinach and saffron risotto € 25,-

Sirloin steak with tarragon butter
potato & kohlrabi gratin and salad relish € 27,50

Calf's liver with honey and balsamic shallots
spinach and mashed potatoes € 29,-

Fillet of venison with mushrooms and port wine gravy
stewed quinces and home-made 'Spätzle' € 34,-