

Spisen

Autumn Menu 2019

STARTERS

Large Mixed Salad homemade Crispbread 9,50€
with fried chicken strips 13,50€
or 5 Black Tiger Shrimps 16,50€

Side salad 4,50€

Our recommendation from the wine list:

2018 Beau Chene Grenache Rosé, Clement & Cie, Languedoc, France, dry 5,80€ /24,00€

Bresaola (dry-cured beef) 13,00€
Marinated pumpkin

Graved Salmon 12,00€
Waldorf salad and Pumpernickel

Sous Vide cooked Duck's breast 13,50€
Marinated Kale and Sweet Potatoes

Gratinated goats cheese 11,50€
Walnut, Figs and Beetroot

Our recommendation from the wine list:

2017 Riesling „Maximin“, Winery Maximin Grünhaus, Mosel Saar-Ruwer 29,00€

SOUPS

Pumpkin Soup with Coconut Milk (vegan) klein 4,50€ | groß 6,00€

Chickenbroth with Vegetables klein 4,50€ | groß 6,00€

VEGETARIAN/VEGAN

Pumpkin-Orecchiette 14,00€
Red Onions, Figs, Walnut and Cream Cheese

Pumpkin Tofu balls preserved Radish and a fruity Beetroot Mint
Sauce (vegan) 15,00€

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FISH

Sea Bass 21,00€
Pumpkin Risotto and baked Pumpkin

Gold Trout 22,50€
Braised Fennel and Butterspuds

Our recommendation from the wine list: 5,80€ / 21,00€
2018 Cotes de Gascogne Blanc de Blancs, Plaimont, South of France

VEAL

Original Wiener Schnitzel 21,00€
Homemade Potato Salad

BEEF

Rumpsteak, approx. 250g 23,00€
Rib-Eye Steak, approx. 300g 28,00€
Fried Romana Salad and Chips

POULTRY

Coq au Vin 20,00€
Braised cucumber and Pumpkin Polenta

DEER

Venison from the Reinhardswald 30,00€
with pumkin crus and cream savoy Cabbage

LAMB

Souse Vide cooked Lamb shank 26,00€
Potato and Mushroom Mash and Wild Broccoli

Our recommendation from the wine list:: 5,80€ / 21,00€
2017 „Black Hole“ dry Red Wine-Cuvée, Winery Manz, Rheinhessen

DESSERT

Vanille Crème brûlée 5,50€

Orange Ice cream 7,50€

Small Curd Cakes with plumbs 7,00€

Mousse au Chocolat 7,00€

Cheese Platter accompanied by Fig mustard, Grapes and Walnuts 8,50€

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