

Menu du Chef 40,00 €
2 courses of your choice

Starters

pink cooked veal fillet with pumpkin seed oil
16,90 €

carpaccio of grass-fed beef with porcini mushroom mousse
21,00 €

salad leaves with gratinated goat cheese and truffle vinaigrette
14,90 €

hand-cut tartar with hour-egg and toasted bread chip
21,00 €

goose liver tart with marinated apple and avocado
21,00 €

Soups

essence of porcini mushroom with basil dumplings
12,90 €

lemongrass foam soup with satay skewers
12,90 €

Warm Starters Special

open Lasagne with Kidney Cap Ragout
15,90 €

risotto Carnaroli with Roquefort, wild garlic and herb chanterelle
15,90 €

Main Courses

homemade wild garlic linguine with crayfish,
small 21,50 €
big 27,50 €

corn-fed chicken breast on bean cassoulet and curd dumplings
30,00 €

Braised beef cheek with fluffy truffle potatoes
and sugar snap peas
30,00 €

Wiener schnitzel from veal loin with anchovy and caper berries
with lukewarm potato and radish salad
30,00 €

Charolais beef entrecôte under a wholemeal crust
with confit cauliflower and potato fritters
30,00 €

Fillet of turbot on steamed leek with saffron cream
with purple potatoes
30,00 €

Barbarie duck breast with baked bulgur and vanilla carrots
30,00 €