

Menu du Chef 42,50 €
2 courses of your choice

Starters

Vitello Tonnato in a different way with tuna ice cream
16,90 €

Wild herb salad with smoked trout and grilled pumpkin
14,90 €

Charolais beef carpaccio with pickled mushrooms
21,00 €

Tartar „cur by hand“ with country egg and toasted bread chip
21,00 €

Soups

Chestnut soup with leek foam and amaranth
12,90 €

Essence of porcini mushroom with homemade white sausage meat
12,90 €

Special

Open lasagne with veal cheek and country egg
16,90 €

Main Courses

Homemade tagliatelle with Perigord truffle and pecorino

small 21,50 €

big 27,50 €

The breast of the Barberie duck in honey varnish
with potato fritters and Kenya beans

32,50 €

Veal fillet with morels
quark dumplings and wild broccoli

32,50 €

Venison loin under a wholemeal crust
with duchess potatoes and pumpkin wedges

32,50 €

Black halibut and redtail shrimp
on green asparagus and red rice

32,50 €

Dessert

Homemade ice cream and sorbet

5,90 €

Creme Brûlée – Spekulatius with white chocolate

12,90 €

Lava Cake mit Mango Ragout und Sorbet vom Federweißen

12,90

Haselnusstörtchen mit Marzipaneis und Zabaione

12,90 €

Affogato al caffè

8,50 €