

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

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**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 €