

STARTERS & COLD DISHES

Rabbit, sprouted lentils, wild garlic	€ 25,50
Burrata, lemon oyster mushroom, pea and kiwi salad	€ 22,00
Perch, potato mousseline, leek duo, pickled radish	€ 25,50
Lightly marinated veal tongue, spinach salad, caper leaves	€ 25,50
Mixed salad	€ 13,50

SOUPS

Lamb essence, wild garlic pancake strips	€ 15,00
Carrot-ginger foam soup, wasabi crisp	€ 15,00

VEGETARIAN DISHES

Aubergine piccata, tomato linguine, zucchini vegetables	€ 31,00
Smoked potato and asparagus brick, orange and olive	€ 31,00

FISH DISHES

Fried trout, parsley potatoes, spinach	€ 33,00
Monkfish, asparagus risotto, lime and chervil jus	€ 36,00
Lightly cooked salmon and its caviar, basil-avocado mash, beurre blanc, baby chard	€ 36,00

MEAT DISHES

Pork fillet, Café de Paris, kohlrabi, rissolee potatoes	€ 31,00
Hanger steak, leek bread, balsamic jus	€ 34,00
Stuffed guinea fowl breast, tomato polenta, fennel	€ 31,00

CLASSICS

Homemade "Maultaschen" with potato salad and melted onions (Traditional Swabian ravioli filled with minced pork and beef)	€ 26,00
Schnitzel with roasted potatoes and side salad	€ 36,50
Veal liver "Berlin style" with glazed apples and mashed potatoes	€ 36,50
Swabian sirloin steak with fried onions, "Maultaschen", homemade "Spätzle" (Swabian egg dumpling) and gravy	€ 41,00
Cold roast beef, roasted potatoes, remoulade sauce	€ 29,50

GOURMET TRADITION

STARTER

Marinated veal slices, tuna cream	€ 41,00
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MAIN DISH

Rack of lamb, aubergine mille-feuille	€ 59,00
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