

## CLASSIC OF THE WEEK

TRADITIONAL BADEN PORK SHOULDER  
Potato mash with croutons, sauerkraut

€ 27,00

## STARTERS & COLD DISHES

Pastrami, balsamic onions, caper-pine nut vinaigrette, smoked oil emulsion	€ 29,50
Baked morel pocket, tofu cream, vegetable salad	€ 18,00
Crispy poussin, potato-wild garlic salad, pickled radishes	€ 25,00
Confit trout fillet, pea salad, calendula oil	€ 21,00
Mixed salad	€ 13,50

## SOUPS

Beef broth, wild garlic pancake strips	€ 15,00
Foamy fennel soup, mushroom skewer	€ 15,00

## VEGETARIAN DISHES

Green spelt risotto, wild garlic piccata	€ 31,00
Braised aubergine, herb couscous, sumac yogurt	€ 31,00

## FISH DISHES

Fried pikeperch, parsley potatoes, spinach, lemon-butter jus	€ 35,00
Halibut in kohlrabi broth, pommes fondantes, chive oil	€ 35,00
Perch, guanciale, borlotti bean orecchiette and ragout	€ 35,00

## MEAT DISHES

Pink-roasted leg of milk-fed lamb, wild garlic polenta, tomato gremolata	€ 35,00
Veal roulade, bread dumpling, kohlrabi, Haricot Coco bean ragout, chorizo	€ 35,00
Glazed veal sweetbreads, brown butter purée, peas, green asparagus	€ 35,00

## CLASSICS

Homemade "Maultaschen" with potato salad and melted onions (Traditional Swabian ravioli filled with minced pork and beef)	€ 26,00
"Wiener 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:

Dover sole and pea medley salad,  
morel vinaigrette

€ 36,00

### Main course:

Milk-fed lamb rack and shoulder,  
bean ragout, wild garlic gnocchi

€ 56,00