

STARTERS AND COLD DISHES

Sockeye salmon tartare, brioche bun, lemon cucumber Granny Smith apple and coriander emulsion	€ 25,50
Iberico pork pluma and BBQ bacon, Borlotti beans, Paprika ³	€ 25,50
Mediterranean vegetable tart, rucola pesto	€ 25,50
Tomato garden, Burrata, Basil oil	€ 23,50
Mixed salad	€ 13,50

SOUPS

Cold fennel-orange soup, aubergine mille-feuille	€ 15,00
German pancake soup	€ 15,00

VEGETARIAN

Lemon risotto, snow peas, oyster mushroom	€ 31,00
Potato-onion brick, chanterelles, smoke foam	€ 31,00

FISH DISHES

Pike dumplings, spinach, fine noodles, Riesling sauce	€ 36,00
Fried gilt-head bream, zucchini pappardelle, tomato sugo, parmesan crisp	€ 38,00
King prawns in own sauce, braised zucchini, saffron risotto	€ 39,00

MEAT DISHES

"Backhendl" (fried chicken), potato-cucumber salad, lemon sour cream	€ 34,00
„Zürcher Geschnetzeltes“(sliced veal Zurich style), rösti, spinach	€ 41,00
Kraichgau pork cutlet, chanterelle-artichoke "Gröstl", lovage foam	€ 39,00

CLASSICS

Homemade Swabian ravioli „Maultaschen“ with potato salad and melted onions	€ 26,00
"Schnitzel" with roasted potatoes and side salad	€ 36,50
Veal liver 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

Vitello tonnato "my style": Tuna fish ceviche and crème, poached veal fillet, tomato moluppe	€ 44,00
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MAIN DISH

Beef fillet, chanterelles, spinach, noodles	€ 69,00
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