

CLASSIC OF THE WEEK

SALAD NIÇOISE
Seared tuna steak,
quail egg, bean and tomato

€ 29,00

STARTERS & COLD DISHES

Marinated veal slices, tuna cream, arugula oil and arugula salad	€ 29,50
Quail salad, fennel salad, fennel gel and fennel oil, chanterelles	€ 29,50
Fried zucchini blossom and zucchini carpaccio, almonds and burrata, mint and basil vinaigrette	€ 22,00
Calamaretti, tomato "moluppe", lemon and black garlic	€ 26,50
Mixed salad	€ 14,50

SOUPS

Chilled melon soup, San Daniele ham crostini	€ 18,00
Tomato essence, quark dumplings, basil oil	€ 18,00

VEGETARIAN DISHES

Creamy pearl barley with chanterelles, sautéed fennel and salad	€ 32,50
Stuffed pointed pepper with quinoa and goat's cheese	€ 32,50

FISH DISHES

Cod "Saltimbocca", tomato risotto	€ 37,00
Pan-fried salmon, fine noodles, spinach, Riesling sauce	€ 37,00
Fried char in own smoked broth, saffron potatoes, bell pepper	€ 37,00

MEAT DISHES

Viennese-style fried chicken "Backhendl", lemon sour cream, potato and lettuce salad	€ 31,50
Judith's leg of lamb, ratatouille, gnocchi	€ 32,50
Pink-roasted veal heart, lemon and olive jus, artichoke, Parmesan	€ 33,50

CLASSICS

Homemade "Maultaschen" with potato salad and melted onions (Traditional Swabian ravioli filled with minced pork and beef)	€ 27,50
"Wiener Schnitzel" with roasted potatoes and side salad	€ 38,50
Veal liver "Berlin style" with glazed apples and mashed potatoes	€ 38,50
Swabian sirloin steak with fried onions, "Maultaschen", homemade "Spätzle" (Swabian egg dumpling) and gravy	€ 43,00
Cold roast beef, roasted potatoes, remoulade sauce	€ 31,00

GOURMET TRADITION

Starter:

SOLE
Tomato and melon salad, vanilla emulsion
€ 42,00

Main course:

VEAL CHOP
Chanterelles, lovage ravioli, leek
€ 56,00