

CLASSIC OF THE WEEK

LIVER DUMPLING SOUP
Traditional beef consommé,
julienne vegetables

€ 18,00

STARTERS & COLD DISHES

Cured and smoked salmon, horseradish cream	€ 29,50
Artichoke duo, pickled starfruit, smoked oyster mushroom	€ 18,00
Salad of medium-roasted venison haunch, marinated red cabbage, walnut crisp	€ 25,00
Partridge salad, celery, chestnut sponge and fig	€ 25,00
Lamb's lettuce, bacon, crispy croutons	€ 15,50

SOUPS

Jerusalem artichoke foam soup, prune tempura	€ 15,00
Game broth, cranberry-green pepper ravioli	€ 15,00

VEGETARIAN DISHES

Brussels sprout hash, "Büffel Bill" buffalo burrata, smoky foam	€ 31,00
Pumpkin brick, ragout of shiitake, tofu and pumpkin, lemongrass fumet	€ 31,00

FISH DISHES

Pike dumplings, spinach, fine noodles, Riesling sauce	€ 35,00
Stew of crayfish and trout, leek, risoni pasta	€ 35,00
Fried cod, saffron fennel, gnocchi and parmesan foam	€ 35,00

MEAT DISHES

Confit veal shank, truffled Bavarian cabbage, crouton-potato mash	€ 35,00
Seared corn-fed chicken breast, ragout of haricot coco and beans, chorizo	€ 35,00
Braised ox cheek "BBQ aromas", Fregola Sarda, whisky-glazed carrot	€ 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

GORMET TRADITION

Starter:

SEARED FOIE GRAS
Quince chutney and gel, brioche bun
€ 36,00

Main course:

SADDLE OF VENISON
Hazelnut "Spätzle" (Swabian egg dumpling), pointed cabbage
€ 58,00