

STARTERS & COLD DISHES

Salad of Cantaloupe melon and Camemberti, prawn marinade	€ 25,50
Pollo fino, tomato-bread salad, BBQ aromas	€ 23,00
Marinated boiled beef, confit onion, pumpkin seed vinaigrette	€ 23,00
"Buffalo Bill" Burrata, lukewarm salad from parsley potatoes and chanterelle mushrooms	€ 22,00
Mixed salad	€ 13,50

SOUPS

Tomato essence, semolina basil dumplings	€ 15,00
Cold yogurt soup, cucumber, herbs and Lyoner sausage	€ 13,00

VEGETARIAN DISHES

Stuffed peppers with quinoa, Monte Ziege goat cheese	€ 31,00
Potato-chanterelle strudel, artichoke, lovage foam	€ 31,00

FISH DISHES

Fried plaice, chorizo bean ragout	€ 35,00
Baked pikeperch, "Rahmblättle", small butterhead lettuce	€ 35,00
Char confit, olive gnocchi and sprouting broccoli, saffron fumet	€ 36,00

MEAT DISHES

Veal paillard, fregola sarda and artichoke, apricot-sage jus	€ 36,00
Medium roasted Barbary duck breast, Asian style noodle pot	€ 33,00
Braised veal cheeks, tomato and chanterelle sauce, "Fleckerl" pasta, basil oil	€ 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

Beef Carpaccio, bean-chanterelle marinade	€ 32,00
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MAIN DISH

Turbot, port wine beurre blanc, confit onion, parmesan gnocchi	€ 56,00
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