

CLASSIC OF THE WEEK

STRAMMER MAX
Sourdough bread, fried eggs, ham,
mustard cream, and cornichons

€ 18,50

STARTERS & COLD DISHES

Marinated veal slices with tuna cream, arugula oil and arugula salad	€ 29,50
Halibut carpaccio with mussel vinaigrette and mussel mayonnaise, tomato salad	€ 25,00
Salad with baked Maultaschen (Swabian stuffed pasta pockets), pickled mushrooms, lettuce	€ 19,00
Pickled asparagus, sauce gribiche, elderflower crunch	€ 19,00
Mixed salad	€ 13,50

SUPPEN

Liver spaetzle soup	€ 15,00
Peas foam soup, prawn tempura	€ 18,00

VEGETARIAN DISHES

Asparagus linguine, baked ponzu avocado	€ 31,00
Leek and semolina strudel, grilled king oyster mushroom	€ 31,00

FISH DISHES

Fried pike-perch, parsley potatoes, spinach, lemon butter jus	€ 35,00
Monkfish, ragout of haricot-coco beans, chorizo	€ 35,00
Confit catfish, caviar nage, leek and mushroom vegetables, mashed potatoes	€ 35,00

MEAT DISHES

Braised pork cheek from Kraichgau, barley risotto, paprika	€ 29,00
Pink-roasted veal top sirloin, boiled vegetables, apple-horseradish cream	€ 29,00
Pink-roasted veal heart, lemon-olive jus, artichoke, parmesan	€ 32,00

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:

VICHYSOISE
confit potato and leek salad, blinis

€ 24,00

Optional with Prunier caviar:

30g St. James € 93,00

30g Osciètre € 84,00

Main course:

BOUILLABAISSE
Turbot, mussel, rouille ravioli, spinach

€ 56,00