

CLASSIC OF THE WEEK

OCTOPUS

Mediterranean potato salad, black
garlic cream, tomato, basil oil

€ 29,00

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
Burrata, Oriental yellow lentil salad, pickled cantaloupe melon and curry crunch	€ 21,00
Mixed salad	€ 13,50

SUPPEN

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

VEGETARIAN DISHES

Creamy chanterelle pearl barley, sautéed fennel and fresh vegetable crudités	€ 32,50
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 Osciette € 84,00

Main course:

BOUILLABAISSE
Turbot, mussel, rouille ravioli, spinach

€ 56,00