

## CLASSIC OF THE WEEK

BRAISED VEAL  
Carrots & peas, rice

€ 23,00

## STARTERS & COLD DISHES

Cured and smoked salmon, horseradish cream	€ 29,50
Artichoke duo, pickled starfruit, smoked oyster mushroom	€ 18,00
Marinated veal slices, tuna cream	€ 25,00
Quail cutlet salad, celery, chestnut sponge cake and fig	€ 25,00
Lamb's lettuce, bacon, crispy croutons	€ 15,50

## SOUPS

Jerusalem artichoke foam soup, prune tempura	€ 15,00
Beef consommé with wild garlic pancake strips	€ 15,00

## VEGETARIAN DISHES

Brussels sprout hash, "Büffel Bill" buffalo burrata, smoky foam	€ 31,00
Spinach risotto, chervil root, winter truffle foam	€ 34,00

## FISH DISHES

Fried pikeperch, parsley potatoes, spinach, lemon-butter jus	€ 35,00
Stew of crayfish and trout, leek, risoni pasta	€ 35,00
Fried cod, saffron fennel, gnocchi and parmesan foam	€ 35,00

## MEAT DISHES

Kraichgau pork tenderloin with pine nut & caper crust, red wine shallots, fine pasta	€ 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

## GOURMET TRADITION

### Starter:

FOIE GRAS PARFAIT  
Quince chutney and gel, brioche bun

€ 36,00

### Main course:

BEEF FILLET  
Dijon mustard espuma, Stroganoff-style vegetables, croquettes

€ 58,00