

STARTERS AND COLD DISHES

Pretzel flan, pickled icicles, Karamalz vinaigrette	€ 20,00
Breaded quail breast, blackened asparagus, raspberry vinegar gel	€ 25,50
Salad from fried flaiice, kohlrabi ² , elderberry-citrus vinaigrette	€ 25,50
„Tellersulz“ (Bavarian dish) - my style: Smoked pork cheek, fried egg, pickled vegetables	€ 23,50
Mixed salad	small € 8,50 large € 12,50

SOUPS

Watercress foam soup, pike ravioli	€ 15,00
Clear lamb soup, aubergine shashlik	€ 15,00

VEGETARIAN

Smoked potato strudel, braised asparagus, BBQ-hollandaise sauce	€ 28,00
Braised aubergine, Borlotti bean stew, Oriental aromas	€ 28,00

FISH DISHES

Pike dumplings, spinach, fine noodles, Riesling sauce	€ 33,00
Fried salmon and green asparagus, browned butter sauce, gnocchi	€ 35,00
Pikeperch tempura, bok choy, coriander emulsion	€ 35,00

MEAT DISHES

Venison leg, kohlrabi vegetables, elderberry ²	€ 38,00
Ossobuco, creamy polenta, fried vegetables	€ 36,00
Boiled veal rump cut, bouillon vegetables, horseradish	€ 36,00

CLASSICS

Homemade Swabian ravioli „Maultaschen“, with potato salad and melted onions	€ 23,00
“Schnitzel“ with roasted potatoes and side salad	€ 33,50
Veal liver with glazed apples and mashed potatoes	€ 33,50
Swabian sirloin steak with fried onions, “Maultaschen“, homemade “Spätzle“ (Swabian egg dumpling) and gravy	€ 38,00
Cold roast beef, roasted potatoes, remoulade sauce	€ 26,50

GOURMET TRADITION

STARTER

Lobster au gratin in tarragon-hollandaise, pickled asparagus	€ 44,00
--	---------

MAIN DISH

Venison back and shoulder cut in a „noodle leaf“, broccolini, elderberry sauce	€ 69,00
--	---------