

CLASSIC OF THE WEEK

BOILED BEEF

Bouillon-cooked vegetables,
horseradish and horseradish foam

€ 29,00

STARTERS & COLD DISHES

Trilogy of quail, parsnip, grape-clove vinaigrette	€ 25,00
Pikeperch confit, chicory and pumpkin, lemon aromas	€ 23,00
Salad of medium roasted venison leg, marinated red cabbage, walnut crisp	€ 25,00
Cauliflower variation, saffron couscous, "Oriental style" date and pistachio marinade	€ 18,00
Lamb's lettuce, bacon, crispy croutons	€ 15,50

SOUPS

Nutmeg pumpkin foam soup, lemongrass and ginger	€ 15,00
Game broth, cranberry-green pepper ravioli	€ 15,00

VEGETARIAN DISHES

Open chestnut lasagna, savoy cabbage and pear	€ 31,00
Crispy egg, beetroot, wasabi espuma	€ 31,00

FISH DISHES

Pike dumplings, spinach, fine noodles, Riesling sauce	€ 36,00
Perch, beetroot risotto, baby chard	€ 35,00
Carp tempura, root vegetable ragout, balsamic apple jus	€ 35,00

MEAT DISHES

Gratinated wild boar loin, sautéed savoy cabbage, olive-potato mash	€ 35,00
Pheasant "Vineyard style" with cabbage noodles	€ 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:

SEARED FOIE GRAS
Quince chutney and gel, brioche bun
€ 36,00

Main course:

SADDLE OF VENISON
Hazelnut "Spätzle" (Swabian egg dumpling), pointed cabbage
€ 58,00