

CLASSIC OF THE WEEK

SZEGEDINER GOULASH
Traditional bread dumplings

€ 30,00

STARTERS & COLD DISHES

Veal cheek and foie gras terrine, assorted cauliflower	€ 29,50
Stuffed saddle of rabbit, cucumber and apple, buttermilk sauce, herb oil	€ 29,50
Quiche from parsnip, pear and walnut, frisée, cranberry vinaigrette	€ 22,00
Matjes herring salad, potato and green beans, red onion, lemon sour cream	€ 25,00
Mixed salad	€ 14,50

SOUPS

Cauliflower cream soup, Münster cheese crostini	€ 18,00
Beef consommé, truffle royale	€ 18,00

VEGETARIAN

Baked egg and smoked beetroot, potato and sour cream purée	€ 32,50
Maitake mushrooms, spinach risotto, Jerusalem artichoke, hazelnut foam	€ 32,50

FISH DISHES

Pan-fried hake on a chanterelle gnocchi hash	€ 37,00
BBQ carp tempura, whisky carrots, sweet potato	€ 32,00
Monkfish and crab bisque, spinach, fine noodles	€ 37,00

MEAT DISHES

Braised veal, pilaf, carrot and leek vegetables	€ 31,50
Pink-roasted venison haunch, parsley dumplings and vegetables	€ 36,00
Braised beef "Brasato", potato dumplings, duo of Savoy cabbage	€ 33,50

CLASSICS

Homemade "Maultaschen" with potato salad and melted onions (Traditional Swabian ravioli filled with minced pork and beef)	€ 27,50
"Wiener Schnitzel" with roasted potatoes and side salad	€ 38,50
Veal liver "Berlin style" with glazed apples and mashed potatoes	€ 38,50
Swabian sirloin steak with fried onions, "Maultaschen", homemade "Spätzle" (Swabian egg dumpling) and gravy	€ 43,00
Cold roast beef, roasted potatoes, remoulade sauce	€ 31,00

GOURMET TRADITION

Starter:

SEARED FOIE GRAS
Fig confit, brioche

€ 41,00

Main course:

SADDLE OF VENISON
Lingonberry and pepper jus, potato dumplings, kohlrabi

€ 58,00