

**Gourmet menu**

Asian marinated and braised Iberico pork belly  
with pickled chanterelles, Roma salad and rice 21.80

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Porcini consommé 16.80

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Sea buckthorn sorbet 4.00

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Pink roasted tenderloin and braised cheek of veal  
with two sauces, seasonal vegetables and „Spätzle“ 44.00

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Gratin of „Kaiserstühler“ plums with almond ice cream 15.00

or

French cheese assortment  
with fig mustard, grapes and nuts 15.00

menu price 5 – course 96.00  
(without consommé) 4 – course 83.00