

Starters and soups

Mixed leaf and raw vegetable salads with roasted seeds	sm. / lg.	9.80 / 11.80
Gillardeau oysters with lemon served on ice	pc.	4.50
Goat cream cheese gratinated with honey and thyme, served on roasted bread with seasonal leafsalad		18.00
Spicy pan-fried king prawns "Piri Piri" with roasted vegetables		25.80
Carpaccio of yellowfin tuna marinated sweet-sour with pickled ginger		26.80
Beef broth with "Flädle" (pancake slices)		9.00
Pumpkin-ginger soup with coconut foam and roasted pumpkin seeds (vegan)		11.80
Clear french fish soup with game fish		14.80

Main course

Fresh grilled meatballs in a cream sauce, with red cabbage and homemade „Spätzle“		22.00
Medallions of pork with morel cream sauce, leaf spinach and homemade "Spätzle"		32.00
Escalope of veal in cream sauce with homemade "Spätzle"		34.00
Grilled rump steak with herb butter, bordelaise sauce and fried potatoes <u>or</u> french fries		34.00
Angus beef tenderloin with morel cream sauce, leaf spinach and homemade „Spätzle“		46.00
Homemade bread dumplings with leaf spinach and mushroom sauce		28.00
Filet of sea bass roasted in olive oil with garlic, thyme and peperoni, with ratatouille and porcini mushroom risotto		36.00
Variation of game fish on leaf spinach, With champagne sauce and homemade noodles		48.00