



Starters



Beef broth
vegetables / herb pancakes
6,90 €

Pumpkin variation
12,90 €

Beef tartare
buttermilk espuma / pickled mustard seeds
13,90 €

Lamb's lettuce
bacon / croutons / nut 11 €
vegan: nut / grape / apple 11 €



Vegan



Tagliatelle with basil pesto
Rocket / confit tomato / roasted pine nuts
15.80 €

Vegetable Bowl
rice / chinese cabbage / pak choi / peanut / soy
16,80 €



From land and air



Corn poulard cooked sous vide
pearl barley risotto / caramelised grape / bacon jus
21,50 €

Lamb shank in a herb coating
black garlic / beans cassoulet / pommes dauphin
24,50 €

Ribeye steak from the German heifer
26,50 €

Fillet steak of beef
33,50 €

We serve our steak specialities of regional beef region with:
Parsnip cream / spinach salad lukewarm / mushrooms / balsamic jus



Out of the water



Fried fillet of Black Forest trout
Riesling foam / beetroot risotto / wild herbs
24,80 €



„Classics“



Leaf salads with: raw vegetables / radishes / roasted seeds
small 7,00 €
large 11,50 €

Spinach dumplings
sage butter / mountain cheese / wild herbs
16,80 €

Breaded escalope of pork
french fries / small salad
17,80 €

Cream escalope of pork
spaetzle / small salad
17,80 €

Cordon Bleu of pork,
french fries / small salad
19,80 €

Breaded escalope of veal
cranberries / french fries / small salad
23,80 €



Desserts



Interpretation from chocolate
7,80 €

Sorbet variation (vegan)
6,50 €

Homemade Ice cream and sorbets
Vanilla / Chocolate / Raspberry Sorbet / Mango Sorbet
Per ball 2,00 €