Vorspeise

starter

Antipasti 12,00€
Zucchini | Paprika | Aubergine | gepickeltes Gemüse
Oliven | Fenchel | Rosmarin | Thymian
antipasti
zucchini | peppers | eggplant | pickle vegetables
olive | fennel | rosemary | thyme

Carpaccio vom Rind 15,00€
gebeiztes Eigelb | Belperknolle | Rucola | Balsamico
beef carpaccio
cured egg yolk | belper truffle | rocket | balsamic vinegar

Pastinaken Creme Suppe 7,50€
Chip | Sahnehaube | Kräuteröl
parsnip cream soup
crispy chip | cream topping | herb oil

Festtagssuppe 8,50€
Flädle | Fleischklöse | Gemüse
beef boullion
sliced pancake strips | meat dumplings | vegetables

Bowl

Bowl 18,50€
Knackiger Blattsalat | Couscous
Tomate | Gurke | Edamame | Apfel | karamellisierte Haselnüsse
crisp leaf salad | couscous
tomato | cucumber | edamame | apple | caramelized hazelnuts

1 Option & 1 Sauce wählen:
select 1 option & 1 sauce:

Burrata
burrata

Gebeizter Lachs
cured salmon

karamellisierter Ziegenkäse
caramelized goat cheese

&

Feigensenf-Joghurt-Sauce oder Balsamicodressing
fig mustard yogurt sauce or balsamic dressing

Veggie & Vegan

Maronen Ricotta Ravioli 18,50€
Apfelsud | Lauchzwiebel | Kressemix | Cranberry
chestnut ricotta ravioli
apple broth | spring onion | cress mix | cranberry

Fruchtiges Süßkartoffelcurry 18,50€
Duftreis | gepickelte Zwiebeln | Kokos | Papadam
fruity sweet potato curry
fragrant rice | pickled onions | coconut | papadam

Fisch

fish

Loup de mer 29,50€
Salzzitronen Risotto | Buttersoße | gepuffter Wildreis | Wildkräutermix
sea bass
preserved lemon risotto | butter sauce | puffed wild rice | wild herb mix

Pasta Garnele 28,00€
Tagliolini | Riesengarnelen | Tomate | Kalamata Oliven | Lauch Zwiebel
prawn pasta
tagliolini | king prawns | tomato | kalamata olives | spring onion

Pizza

Pizza 17,50€
Tomatensauce | Mozzarella | Rucola | Kirschtomaten | Parmesan
tomato sauce | mozzarella | rocket | cherry tomatoes | parmesan cheese

1 Option wählen:
select 1 option:

Burrata | Pesto | Balsamico
burrata | pesto | balsamic vinegar

Parmaschinken
parma ham

Antipasti | Pesto
antipasti | pesto

Fleisch

meat

Rinderfilet 38,00€
Portwein Jus | Grillgemüse | Kartoffelgratin
beef fillet
port wine jus | grilled vegetables | potato gratin

Halbe Ente
Orangensoße | Apfelrotkohl | Kartoffelklöße 31,00€
half duck
orange sauce | red cabbage with apple | potato dumplin

Paniertes Schnitzel vom Jungschwein 24,00€
Bratkartoffeln | Speck | Zwiebeln
kleiner Beilagensalat | Balsamicodressing | Gemüsesprossen
breaded young pork schnitzel
fried potatoes | bacon | onions
small side salad | balsamic dressing | vegetable sprouts

Geschmorte Kalbsbäckchen 30,00€
Portweinjus | Selleriepüree | Servierten-Knödel
braised veal
cheeks port wine jus | celery purée | napkin dumplings

Barberie Entenbrust 32,00€
Orangensoße | Selleriepüree | Servierten-Knödel
barbarie duck breast
orange sauce | celery purée | napkin dumplings

Zusätze | werden separat gereicht
in addition | served separately

Champignonrahm 3,50€
mushroom cream sauce

Pfeffersauce 4,00€
pepper sauce

Bratkartoffeln im Austausch einer Beilage 2,50€
Bratkartoffeln | Speck | Zwiebeln
roasted potatoes in exchange for a side dish
roasted potatoes | bacon | onions

Bratkartoffeln extra Portion 4,50€
roasted potatoes extra portion

Dessert

Kaiserschmarrn 10,50€
Zimteis | Rumrosinen | Mandeln
kaiserschmarrn
cinnamon ice cream | rum raisins | almonds

Crème Duett 9,50€
Crème Brûlée | Zartbitter Orangen-Panna Cotta
crème duet
crème brûlée | dark chocolate orange panna cotta

Eiscreme

ice cream

Schokolade | Vanille | Zimt | Himbeersorbet 🌱
chocolate | vanilla | cinnamon | raspberry sorbet

je Kugel 2,50€
each scoop

Sahne 1,50€
whipped cream

🌱 = Vegan

Wenden Sie sich bei Fragen zu Allergenen und Inhaltsstoffen gerne an unser Team.
if you have any questions about allergens and ingredients, please contact our staff.