

Soups

Pumpkin soup	10 €
<i>Coconut/ chili/ prawn/ pink ginger</i>	
Lobster bisque	12 €
<i>Monkfish/ salicornes/ whisky cream</i>	
Red wine-chestnut-soup	9 €
<i>Butter caramel/ cheese cigarillo</i>	

Starters

Carpaccio & tartare of range beef	17 €
<i>Pumpkin/ hempseed/ Smoked chili-mayonnaise</i>	
Pigeon breast	28 €
<i>Foie gras/ porcini risotto/ port gravy</i>	
Lobster & scallop	29 €
<i>Tagliolini/ spinach/ saffron sauce</i>	

Salads

*Lettuce/ bell pepper/ cucumber/ spring onion/ radish
herbs/ crusty bread/ egg...*

Starter salad 7 €

Side salad 5 €

Stripes of tenderloin “BBQ”

Sweet corn/ bacon chips (2,3)

Main course 20 €

Starter 15 €

Garlic Scampi

Aioli/ herb olives/ dried tomatoes

Main course 21 €

Starter 15 €

Gratinated honey-goat’s cheese

Port figs/ pumpernickel

Main course 18 €

Starter 13 €

Chicken-saltimbocca

Half dried tomato/ parmesan

Main course 17 €

Starter 12 €

Caesar Salad

Romaine lettuce/ chicken breast/ parmesan/ herb croutons

Dressings

*raspberry/ french/ balsamic/
lemon-yoghurt/ Caesar/ herb-vinaigrette*

Fish

Salmon & crayfish	26 €
<i>Spinach/ tagliatelle/ Riesling sauce</i>	
Sea bass	23 €
<i>Tomato/ bell pepper/ zucchini/ olive/ capers</i>	
<i>Potatoes with rosemary</i>	
Crispy Pikeperch	24 €
<i>Savoy cabbage with cream/ bacon/ boiled potatoes</i>	
Variation of sea & River	26 €
<i>Basmati/ saffron sauce/ small side salad</i>	

Pasta

Spaghetti with pesto and prawns		
<i>Basil/ tomato confit/ rocket/ parmesan</i>		
	6 pieces	28 €
	3 pieces	18 €
Autumn truffle		
<i>Champagne foam/ parmesan/ tagliatelle</i>		
	Main course	35 €
	Starter	23 €

Local game

Pheasant essence 12 €
Filled morel/ root vegetable

Lamb's lettuce with deer ham
Roasted nuts/ lingonberry/ walnut dressing

Main course 19 €
Starter 16 €

Rhenish venison sauerbraten 24 €
Raisin/ potato dumpling/ red cabbage with apple

Saddle of wild hare 26 €
Cherry gravy/ bread dumpling/ Brussel sprouts

Deer goulash 21 €
*Pear with lingonberries/ homemade spätzle/ mushrooms/
red cabbage with apple*

Game sausage 17 €
Shallot gravy/ sauerkraut/ mashed potatoes

Venison schnitzel 27 €
Bread & nut coating/ truffled mashed potatoes/ lingonberries