

Soups

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

Starters

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

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 €

Caesar Salad

Romaine lettuce/ chicken breast/ parmesan/ herb croutons

Main course 17 €

Starter 12 €

Lamb’s lettuce with deer ham

Roasted nuts/ lingonberry/ walnut dressing

Main course 19 €

Starter 16 €

Dressings

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

Meat

Rumpsteak

Ladies' cut 200g 23 €

Men's cut 300g 30 €

Fillet of beef

Ladies' cut 180g 30 €

Men's cut 280g 39 €

Sauces: *whisky-pepper-sauce*
herb butter

side dish: *French fries*
potato gratin

With a small side salad

Deer goulash 22 €

*Pear with lingonberries/ homemade spätzle/ mushrooms/
red cabbage with apple*

Venison schnitzel 27 €

Bread & nut coating/ truffled mashed potatoes/ lingonberries

Veal cheeks 30 €

*Potato-celeriac-mash/ elderflower red onion jam/
Balsamic gravy/ young vegetables*

Loin of lamb 29 €

*Herb-mustard-crust/ ratatouille/
Potato gratin/ rosemary gravy*

Wiener schnitzel 27 €

French fries/ side salad

Fish

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

Vegetarian/ vegan

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| Confit chicory with ginger <i>(vegan)</i> <i>Mango chutney/ green couscous</i> | 20 € |
| Open Lasagna <i>Braised tomato/ eggplant/ buffalo mozzarella/ bell pepper sauce</i> | 20 € |

Pasta

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

Desserts

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| Sorbet | 3 € |
| <i>Lemon/ mango/ strawberry/ raspberry/ pear/ Passionfruit/ cassis</i> | |
| <i>Infused with sparkling wine or vodka</i> | 4 € |
| Vanilla Crème Brûlée | 12 € |
| <i>Raspberry sorbet</i> | |
| Valrhona chocolate | 12 € |
| <i>Variation of two different mousse with homemade pyramid cake</i> | |
| Bilberry | 13 € |
| <i>Variation of bilberry and yoghurt</i> | |
| Peppermint | 13 € |
| <i>Quark/ orange/ mintsorbet</i> | |
| Selection of biscuits and filled chocolate | 12 € |
| <i>Ideal with coffee</i> | |
| A small choice of raw milk cheese | 10 € |
| <i>Homemade fruit-bread/ grapes/ fig-mustard</i> | |