

Spring Menu

*Creamy Soup of Peas  
and Snow Peas with Shrimp*

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*Cold marinated Slices of Saddle of Veal  
with a Sauce of Spring Herbs*

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*Speckled Trout  
with Sorrel Sauce and braised Swedes*

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*Panna Cotta  
with Rhubarb-Strawberry-Ragoût*

*Four-Course-Menu 46,50 Euro  
Three-Course-Menu with marinated Veal 38,90 Euro  
Three-Course-Menu with Soup 34,20 Euro*

*Fish Menu*

*Sautéed Scallops  
on a Salad of Fennel and Orange*

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*Cod with a Pommery-Mustard-Sauce,  
with marinated young Spinach and Black Rice*

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*White Cheese Mousse  
on a Melon and Vodka infused Soup*

*44,30 Euro*

*Menu with Ossobuco*

*Mixed Leaf Salad with Yoghurt Dressing,  
Spring Herbs, Cresses and Radish*

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*Ossobuco on a Saffron Risotto  
with Garden Vegetables*

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*Dark Chocolate Mousse  
with Blood Orange Sorbet and Salad of Citrus Fruits*

*37,50 Euro*

*Snacks & Starters*

*Portion of marinated Olives*

*2,50*

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*Serving of  
cured Ham*

*7,80*

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*Selection of Cheese*

*11,30*

## Starters

*Creamy Soup of Peas  
and Snow Peas with Shrimp*  
8,60

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*Mixed Leaf Salad with Yoghurt Dressing,  
Spring Herbs, Cresses and Radish*  
7,80

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*Goat Cheese au Gratin  
on a Salad of Wild Herbs*  
12,00

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*Sautéed Scallops  
on a Salad of Fennel and Orange*  
14,50

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*Marinated Slices of Saddle of Veal  
with a Sauce of Spring Herbs*  
13,80

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*Beef Carpaccio filled with Rocket Pesto,  
topped with Parmesan Shavings*  
12,80

*Fish Dishes*

*Speckled Trout*  
*with Sorrel Sauce and braised Swedes*  
*21,80*

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*Cod with a Pommery-Mustard-Sauce,*  
*with marinated young Spinach and Black Rice*  
*23,80*

*Vegetarian Dish*

*Paella of Vegetables*  
*with sautéed Fennel, Kohlrabi and White Beans*  
*17,80*

*Meat Dishes*

*Duet of Rabbit*  
*(Rabbit Leg braised in Cidre and Saddle of Rabbit)*  
*with Chard and Confit Potatoes*  
*19,80*

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*Ossobuco on a Saffron Risotto*  
*with Garden Vegetables*  
*22,80*

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*Roastbeef with Sauce Bernaise,*  
*Snow Peas, Carrots and Herbed Potatoes*  
*25,80*

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*Saddle of Lamb with a Rosmary Jus,*  
*Green Beans and Herbed Potatoes*  
*32,80*

## Dessert

*Dark Chocolate Mousse  
with Blood Orange Sorbet and Salad of Citrus Fruits  
11,90*

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*Panna Cotta  
with Rhubarb-Strawberry-Ragoût  
8,90*

\*\*\*

*White Cheese Mousse  
on a Melon and Vodka infused Soup  
11,90*

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*Selections of three Sorbets with fresh Fruit  
9,50*

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*Dessert Variation „Oskar“  
12,30*

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*Selection of Cheeses  
11,30*

### with Dessert we suggest

*Oliver Zeter*

*Sweetheart*

*Sauvignon Blanc, Pfalz, 2016*

*0,1*

*7,00*