

Asparagus Menu

Starters

Creamy Asparagus Soup
7,20

Salad of Green and White Asparagus
10,80

Main Courses

Tender, juicy Veal Steak or Speckled Trout
with local Asparagus, Sauce Hollandaise and boiled Potatoes with Parsley
29,90

Pancake filled with Green and White Asparagus
and served with Sauce Hollandaise
19,90

Spring Menu

*Creamy Soup of Peas
and Snow Peas with Shrimp*

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

*Speckled Trout
with Sorrel Sauce and braised Swedes*

*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*

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

*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*

*Ossobuco on a Saffron Risotto
with Garden Vegetables*

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

37,50 Euro

Snacks & Starters

Portion of marinated Olives

2,50

*Serving of
cured Ham*

7,80

Selection of Cheese

11,30

Starters

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

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

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

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

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

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

Fish Dishes

Speckled Trout
with Sorrel Sauce and braised Swedes
21,80

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

Ossobuco on a Saffron Risotto
with Garden Vegetables
22,80

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

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*

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

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

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

*Dessert Variation „Oskar“
12,30*

*Selection of Cheeses
11,30*

with Dessert we suggest

Oliver Zeter

Sweetheart

Sauvignon Blanc, Pfalz, 2016

0,1

7,00