

Starters

Lettuce salad with apple and garlic croutons herb apple dressing and grilled slices of beef fillet	12,80 Euro
Home made ricotta pea tortellini with king prawns and lemon chili cream	10,50 Euro
Slices of breast pheasant and corn salad blueberries and raspberry mustard dressing	12,80 Euro
Marinated char with beetroot celery salad and crème fraîche	10,50 Euro

Soups

Chestnut cream soup with lemon oil and cream	6,00 Euro
Potato wasabi soup with grilled scallops skewer	6,00 Euro

Vegetarian Dishes

Sesame baked savoy cabbage pockets, stuffed with goats cheese and pine nuts lettuce salad and walnut pesto	13,80 Euro
Sweet potato mushroom pot with king trumpet mushroom, mushrooms and sesame oil and fresh herbs	13,80 Euro

Fish Dishes

Pike perche fillet stuffed with Dijon mustard, crème fraîche and dill on fennel red cabbage vegetable and horseradish potato cakes	17,50 Euro
Halibut fillet baked with soja sauce and orange with steamed Chinese cabbage and rice	17,80 Euro
Mushroom risotto with crispy sea bass fillet and hot tomatoes	17,80 Euro

Regional Specialities

Whole fried river trout stuffed with herbs and served with fresh vegetables and parsley potatoes	15,80 Euro
Stuffed veal roulades with sauerkraut and cream sauce and home made duchesse potatoes	17,80 Euro

Meat Dishes

Grilled beef fillet with mushroom-sugar peas-ragout and potato cakes	24,50 Euro
Sage venison escalope with fig kumquat sauce and home made spaetzle	21,80 Euro
Beef stew with swedes and carrots with Barolo sauce and parsley dumplings	19,50 Euro
Grilled poulard breast with apple plum sauce ginger carrots and duchesse potatoes	17,50 Euro
Steak tatare (raw, spiced, and minced beef which is prepared at the table) served with rye bread, fresh butter and small salad (cold)	15,90 Euro

For 2 persons

Châteaubriand with sauce bearnaise
and grilled tomatoes,
with fresh vegetables and a selection of potatoes 52,00 Euro

Desserts

Home made red wine butter ice cream
with white chocolate cake and spiced pear 8,20 Euro

Valrhona chocolate crème brulee
with chili mango salad and cherry cookie 7,50 Euro

Warm vanilla crêpe, stuffed with pears and figs
and orange zabaglione 6,50 Euro

Various types of cheese with grapes,
plum chutney and baguette 10,80 Euro

Our staff members will gladly inform you
about additives.

Prices including service and V. A. T. charges.

Subject to change.