



### Starters

Two varieties of herring  
with cucumber, apple, and shallots € 21.50

Salad bowl  
with marinated cubes of kikok  
and pomegranate seeds € 18.50

Leaf salads with  
mustard dressing € 7.50

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### Soups

Creamy chicken soup  
with baked quail egg € 9.--

Consommé of pasture-fed beef  
with pistachio dumplings € 8.50

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### Warm starter

Monkfish medallions  
with spring onions and mashed potatoes  
€ 23.50

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### Main courses

Risotto of wild garlic and wheat  
with grilled asparagus and parmesan € 23.50

Tusk fillet  
with saffron foam, green asparagus  
and risotto € 34.--

Guinea fowl breast and veal sweetbreads  
with turnips and tagliatelle pasta € 30.50

Roasted veal liver  
with apple, fried onions  
and mashed potatoes € 27.50

Roast onion loin of beef  
with bacon beans and “spaetzle” € 33.50

Saddle of venison  
with baked venison praline, rhubarb, thyme  
and potato fritters € 44.--

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We gladly inform you that we keep a menu with labelled allergens  
for allergic persons at hand (in German).

Romantik-course meal

(until 20.30)

Two varieties of herring  
with cucumber, apple, and shallots

Consommé of pasture-fed beef  
with pistachio dumplings

Saddle of venison  
with baked venison praline, rhubarb,  
thyme and potato fritters

Strawberry garden

€ 82.50

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Desserts

Fruit sorbet  
with in-house Secco  
(sparkling wine) € 11.50

Strawberry garden € 14.50

- Small closure -  
Espresso with pistachio ice cream € 5.80

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Selection of Cheese  
from local Affineur “Waltmann”  
with chutney € 17.--