



Starters

Pink-roasted veal rump
with caper cream, arugula,
tomatoes and pesto € 20.50

Salad bowl
with caramelized Picandou
and pomegranate seeds € 18.50

Leaf salads with
mustard dressing € 7.50

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Soups

White tomato soup € 9.--

additionally with:

scallops € 12.--

Beef Consommé
with butter dumplings € 8.50

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Warm starter

Braised oxtail
on basil chanterelles € 21.50

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Main courses

Ratatouille vegetables
with crumbled picandou and creamy polenta € 22.--

Fillet of Arctic char
in a pine nut-lime-broth
with grilled romaine lettuce
and potato snow € 35.50

Duck breast
with peppered plums, vegetables
and potato fritters € 33.--

Lamb rump
with basil sauce, ratatouille
and creamy polenta € 31.50

Suckling pig cheeks
with lentils and “Löffelspatzen” € 26.--

Roast onion loin of beef
with kohlrabi and baked potatoes € 33.50

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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)

Pink-roasted veal rump
with caper cream, arugula,
tomatoes and pesto

White tomato soup

Duck breast
with peppered plums, vegetables,
and potato fritters

Variation of the
Franconian plum

€ 72.--

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Desserts

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

Variation of the
Franconian plum € 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.--