



Starters

Fjord salmon in lime marinade
with mango chutney
and wild herbs € 22.--

Lamb's lettuce in potato dressing
with smoked duck breast
and quince € 17.--

Leaf salads with
mustard dressing € 7.50

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Soups

Creamy pumpkin soup
with seeds and oil € 8.50

Beef consommé
with mushroom strudel € 8.50

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Warm starter

Sautéed king prawns
on pumpkin risotto € 19.50

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Main courses

Pumpkin gnocchi
with seeds, oil and Parmesan € 24.--

Sea bream in shellfish broth
with ribbon noodles € 32.--

Kikok chicken breast
with spicy vegetables
and ginger dumplings € 29.--

Braised beef cheeks in Pinot Noir sauce
with autumn vegetables and mashed potatoes € 29.--

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

Saddle of venison with elderberry sauce,
two kinds of parsley root, king oyster mushrooms
and small bread dumplings € 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)

Fjord salmon in lime marinade
with mango chutney and wild herbs

Beef consommé

Saddle of venison with elderberry sauce,
two kinds of parsley root, king oyster mushrooms
and small bread dumplings

Crème brûlée
with tonka bean ice cream

€ 79.--

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Desserts

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

Crème brûlée
with tonka bean ice cream € 13.50

- Small closure -
Espresso with pistachio ice cream € 5.80

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