



Starters

Burrata with grilled vegetables,
tomato confit and pesto
€20.50

Vitello of venison
with wild herbs and berries
€ 22.50

Leaf salads with
mustard dressing € 7.50

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Soups

Chanterelle soup
with a small bread dumpling € 9.--

Beef consommé
with pistachio dumplings € 8.50

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Warm starter

Chicken ravioli
with basil-scented chanterelles
and roasted bacon € 22.50

Main courses

Stuffed chanterelle gnocchi
with basil oil € 24.50

Grilled sea bream fillet
with thyme sauce, olives,
and tomato pasta € 33.--

Kikok chicken breast
with melon-lime sauce,
snow peas and risotto € 29.--

Veal top round
with chive-horseradish sauce,
root vegetables and parsley potatoes
€ 28.--

Onion roast beef
with bacon green beans and fried potatoes
€ 33.50

Veal fillet
with kohlrabi, truffle
and potato 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)

Burrata with grilled vegetables,
tomato confit and pesto

Beef consommé

Veal fillet
with kohlrabi, truffle
and potato dumplings

Black forest cherry

€ 79.--

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Desserts

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

Black forest cherry
with a twist € 14.--

- Small closure -
Espresso with vanilla ice cream € 5.80

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French raw milk cheese
with chutney € 17.--