



Starters

Varaition of Tomato
with Arugula, Burrata,
and Balsamic vinegar €20.50

Norwegian fjord salmon
with mango, curry,
and a wild herb salad € 22.50

Leaf salads with
mustard dressing € 7.50

* * *

Soups

Two things about Tomatoes € 9.--

additionally with

Scallops € 11.50

Venison consommé
with pancake roll € 9.--

* * *

Warm starter

Monkfish
with sage, parma ham,
and risotto € 24.--

Main courses

Ravioli
with cream cheese and red wine-glazed onions
served on king oyster mushrooms € 24.50

Bachsaibling fillet
with lime-pine nut butter
served with parsley potatoes and leaf salad € 34.--

Rabbit leg
in mustard-tarragon sauce
with vegetable noodles € 28.50

Lamb Ossobuco
with ratatouille and basil potato dumplings € 29.50

Onion roast beef
with kohlrabi and "Spätzle" € 33.50

Saddle of Venison
with elderberry sauce, cauliflower,
and wild herb purée € 44

* * *

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)

Variation of Tomato
with Arugula, Burrata,
and Balsamic vinegar

Venison consommé

Veal fillet
with kohlrabi, truffle
and potato dumplings

Variation of plums

€ 81.--

* * *

Desserts

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

Variation of plums € 14.--

- Small closure -
Espresso with vanilla ice cream € 5.80

* * *

Selection of franconian Cheese
from local Affineur Waltmann
€ 17.--