Starters

Fall vegetables
with cream cheese €16.--

additionally with

two grilled jumbo shrimp € 23.--

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

Leaf salad with
mustard dressing € 7.50

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Soups

Celery soup with pear € 8.50

additionally with

Quail breast € 11.50

Beef consommé
with thyme and baked tartare € 11.--

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Warm starter

Oxtail ravioli
with red onion jam
and pointed cabbage € 22.50

Main courses

Wild broccoli
with roasted cashews, bread dumplings,
and crumbled Picandou € 23.--

Grilled cod
with curried pointed cabbage
and ginger-potato dumplings € 37.--

Salmon and zander roulade
served with a shellfish broth
and tender wheat risotto € 35.--

Kikok chicken breast
with sherry-morel sauce
vegetables and tagliatelle €29.50

Veal fillet with truffle sauce,
served with wild broccoli
and diced potatoes € 44.--

Onion roast beef
with pointed cabbage and "Spätzle" € 33.50

Duck breast
with quince-pepper sauce, parsley root
and potato gratin € 34.--

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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)

Fall vegetables
with cream cheese

Celery soup with pear

Duck breast
with quince-pepper sauce, parsley root
and potato gratin

Variation of quince

€ 68.50

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Desserts

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

Caramel cream
with pear and crunchy muesli €12.--

Variation of quince € 14.--

- Small closure -
Espresso with vanilla ice cream
€ 5.80

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