

★ — Our Recommendation

Starters

★Fine beetroot tartare with goat's cheese with house-cured salmon	12,90 18,90
★Fermented vegetable platter with garlic crostini	11,90
Potato rösti with smoked salmon and horseradish cream	17,90
Maultaschen filled with beef and pork, bacon and gravy	18,90
Selection of cheeses	19,90

Salads

Mixed garden salad with house dressing with prawns	12,50 18,50
with salmon	18,50
Leaf salad with duck breast, orange segments, strawberries and honey-raspberry dressing	17,90
Leaf salad with goat's cheese, fig compote and citrus fillets	19,90

Signature Starters

★Seasonal wild catch ceviche with avocado and mango-lime dressing	19,90
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We recommend enhancing our ceviche or potato rösti with a little Malossol sturgeon caviar. Also available separately to enjoy with a glass of wine or for takeaway

30 g - 65,00; 50g - 95,00; 100g - 210,00

No preservatives



Soups

Cream of wild mushroom soup	10,90
Chilled cucumber soup with dill and yogurt	8,90



Main Courses

★Roasted beef bone marrow with fermented vegetables and garlic bread	17,90
Grilled sausages with mashed potatoes and sauerkraut	17,90
Pork schnitzel with French fries and creamy mushroom sauce	24,50
★Braised beef cheek with mashed potatoes and glazed carrots	24,90
Pork fillet with spätzle and creamy mushroom sauce	24,90
★Duck leg with cabbage, sweet potato purée and cranberry sauce	24,90
Veal schnitzel with fried potatoes and gravy	27,50
★Lamb shank with mashed potatoes, grilled vegetables and gravy	27,90
Roast onion beef with spätzle, crispy fried onions and gravy	29,90
Pepper steak with mashed potatoes and grilled vegetables	29,90
★Black Forest venison with creamed savoy cabbage, potato gratin and cranberry sauce	30,90

Fish Dishes

Salmon fillet with mashed potatoes, grilled vegetables and cream sauce	27,50
★Trio of seafood with seasonal vegetables, black rice and our signature sauce	29,90



Vegetarian Dishes

★Mango curry chutney with black rice	19,90
Roasted beetroot with goat's cheese and Parmesan crisp	19,90
Homemade cheese spätzle with crispy onions	15,90

Exclusive Signature Dishes

★Roast beef with foie gras, mashed potatoes, truffle pasta and red wine mushroom sauce	41,90
★ <i>Surf & Turf</i> Veal steak with king prawn, mashed potatoes, grilled vegetables and port wine sauce	37,90



Desserts

★Classic crème brûlée	9,90
★Apple strudel with vanilla ice cream	10,90
Warm plums with vanilla ice cream	10,90
★Kaiserschmarrn with caramelized nuts and vanilla ice cream	11,90
Warm chocolate fondant with vanilla ice cream	11,90
Ice cream or sorbet (1 scoop)	3,50
Ice cream or sorbet (3 scoops)	9,90

