



Appetizer

<i>marinated buffalo mozzarella with tomato rucolasalad and pesto</i>	€	9,50
<i>carpaccio from citric pickled salmon trout with salad of frisée and sprouts, pink pepper dressing lemon crème fraiche</i>	€	12,50
<i>fried duckliver with lettuce sautéed king trumpet mushroom and rapsberrydressing</i>	€	13,50

Soup

<i>truffeled celerysoup with baby spinach and poached egg yolk</i>	€	8,50
<i>potato rucolasoup with sautéed crabs</i>	€	9,50



Salad

*fresh lettuce with croutons, sprouts and roasted kernels
(walnut vinaigrette or yoghurt mustard dressing)*

small salad € 7,50

big salad € 9,50

optional: -marinated feta and olives € 4,50

- roasted turkey and mushrooms € 5,50

- sautéed king prawn each € 2,50

Pasta

*homemade tagliatelle with venison bolognese
with sautéed mushrooms and marinated arugula* € 13,50

*pumpkin gnocchi
with confit duck leg
and stewed pumpkin* € 15,50

*homemade sepia pasta in pesto
with sautéed king prawn and scallop* € 19,50

Vegetarian

*tofu and seasonal vegetables
red coconut curry sauce and fragrant rice* € 12,50

*baked feta piccata
with ratatouille and potato pesto puree* € 16,00



Fish

*Crunchy fried smelt
with potato cucumbersalad and herb butter* € 18,50

*roasted halibutt with smoked parsnip puree
sautéed green asparagus, Meaux-mustard sauce
with potato noodles* € 22,50

*crispy roasted cod
with baked fish pralines on pumpkin puree with teriyaki sauce
leafy brussels sprouts and Jerusalem artichoke puree* € 24,00

Meat

*German heifer rumpsteak, grilled,
with sautéed mushrooms and rosemary potatoes* € 21,50

*fried chop from iberian pork
with morel cream sauce, glazed cabbage
sautéed king trumpet mushroom and truffled potato puree* € 23,50

*three kinds of irish salt marshes lamb
braised leg with picandou baked in swirl, fried chop in pistachio
rack fried with pancetta, caramelized fennel
tomatoes, auberginechutney and potato pesto puree* € 24,50

*surf 'n' turf
pink fried veal filet and sautéed lobster
with madeira sauce, two kinds of puree from pears and parsnips
glazed snow pea and pears, finger noodles* € 26,50



Grilled

*grilled prime rib steak
spicy marinated with barbecue sauce, coleslaw
and sweet potato fries* € 16,50

*„Burger special “
270g finest Irish beef in sesame bun
with mojo sauce, crispy pancetta, tomato, pickles,
lettuce and scalloped with Taleggio cheese
comes with French fries* € 17,50

*``Burger Surf`n`Turf``
Grilled beef patty and sauteed prawns in brioche buns
with truffle mayonnaise, baby spinach
and baked purple potatoes* € 19,50€

Cheese and snacks

baked goat cheese on truffle honey and black walnuts € 8,50

*choice of French raw milk cheese
with grapes, figs, walnuts and fruit mustard
comes with baguette and butter* € 12,50

*Italian bread time
Italian sausage and cheese specialties with arugula,
antipasti and olives
comes with baguette and sea salt butter* € 14,50



Ice and Dessert

<i>Selection of Aitländer apple cream, compote and sorbet</i>	€ 7,00
<i>Variations of honey Popcorn, cream, icecream and homemade honeycomb</i>	€ 8,50
<i>hot and cold vanilla ice cream with hot cherries and whipped cream on top</i>	€ 7,50
<i>chocolate dream chocolate and stracciatella ice cream with chocolate sauce and chocolate splinters, whipped cream on top</i>	€ 8,50
<i>nutcracker maple walnut, hazelnut and vanilla ice cream with caramelized hazelnuts, pistachios and egg liqueur, whipped cream on top</i>	€ 10,50