



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, aubergine chutney 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