



Appetizer

<i>carpaccio of beetroot with pumpkin seed mayonnaise and marinated corn salad</i>	€ 9,50
<i>citric pickled salmon trout on pumpkin puree with marinated baby spinach</i>	€ 12,50
<i>pralines of duck liver with home made brioche, truffled madeira gel</i>	€ 13,50

Soup

<i>cream soup of parsnip and chestnuts with poached yolk and home made ham of duck breast</i>	€ 8,50
<i>pumpkin soup with vanilla with sautéed scallop and argan oil</i>	€ 9,50



Salad

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

<i>small salad</i>	€	7,50
<i>big salad</i>	€	9,50
<i>optional: -marinated feta and olives</i>	€	4,50
<i>- roasted turkey and mushrooms</i>	€	5,50
<i>- sautéed king prawn</i> <i>each</i>	€	2,50

Pasta

<i>home-made tagliatelle with venison bolognese with sautéed mushrooms and marinated arugula</i>	€	13,50
<i>pumpkin gnocchis with confit duck leg and stewed pumpkin</i>	€	15,50
<i>home made lobster ravioli green asparagus and trout caviar</i>	€	19,50

Vegetarian

<i>tofu and seasonal vegetables red coconut curry sauce and fragrant rice</i>	€	12,50
<i>baked feta piccata with ratatouille and potato pesto puree</i>	€	16,00

Please ask for information about allergens and additives.



Fish

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

*roasted monkfish in pancetta
with glazed snow peas and beetroot risotto* € 23,50

Meat

*jugged venison with stirred cranberries and almond broccoli
and spaetzle* € 20,50

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

*variation of Oldenburg duck
confit duck leg, medium rare roasted spicy duck breast
home made ham of duck in rosemary sauce
with sautéed Brussels sprout, glazed carrots
and potato parsnip puree* € 22,50

*two kinds of Aitländer boar
in spekulatius jus
with yellow and red beetroot, Brussels sprout
and thyme flavoured potatoes* € 24,50



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

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>spicy chocolate semolina dumpling with marinated orange fillets and almond rice pudding</i>	€ 7,00
<i>nougat tiramisu with chocolate crumbles, mango compote and sorbet</i>	€ 8,50
<i>hot and cold vanilla ice cream with hot cherries and whipped cream on top ⁷</i>	€ 7,50
<i>chocolate dream chocolate and stracciatella ice cream with chocolate sauce and chocolate splinters, whipped cream on top ⁷</i>	€ 8,50
<i>winter dream almond and vanilla ice cream, plums and cinnamon with prune plum compote and candied almonds whipped cream on top ^{7,8a}</i>	€ 9,50
<i>nuts passion maple walnut, hazelnut and vanilla ice cream with caramelized hazelnuts, pistachios and egg liqueur, whipped cream on top ^{7,86g}</i>	€ 10,50

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