

VORSPEISEN / SALATE

Bunter Salat | mariniertes Kabeljau |
Koriander | Limette | Linsenbrot 15,00 €

Involtini von der Putenbrust | Mangold |
Frischkäse | Rote Bete-Apfel-Relish 14,00 €

SUPPEN

Samtige Schwarzwurzelsuppe | Räucherforelle 7,00 €

Essenz vom Shitakepilz | Parmesan-Grießnocken 7,00 €

HAUPTSPEISEN

Seeteufelmedaillons | Safransauce | Pak Choi |
Basmatireis 29,50 €

Wiener Schnitzel | Bratkartoffeln | Feldsalat 25,00 €

Kalbsfilet | Cassissauce | Aprikosenpolenta |
Grüner Spargel 34,00 €

Gegrillter Saibling | Crevetten-Dillsauce |
Safranreis | Artischockengemüse 26,00 €

VEGETARISCH

Spaghettini | Weiswein-Trüffelsauce |
junges Gemüse | Parmesan 18,00 €

+ gegrillte Jakobsmuschel 21,00 €

DESSERT

Rhabarber-Biskuit-Strudel | Vanilleeis | Mandelhippe 8,50 €

Lauwarmer Brownie mit Walnüssen | Sauerrahmeis |
Karamellsauce 9,50 €

STARTERS / SALADS

Mixed salad | marinated cod |
Coriander | Lime | Lentil bread 15,00 €

Involtini of Turkey Breast | Swiss Chard |
Cream Cheese | Beetroot and Apple Relish 14,00 €

SOUPS

Velvety Black Salsify Soup | Smoked Trout 7,00 €

Essence of Shitake Mushroom | Parmesan Semolina Gnocchi 7,00 €

MAIN DISH

Monkfish medallions | Saffron Sauce | Pak Choi | Basmati Rice 29,50 €

Wiener Schnitzel | Fried Potatoes | Lamb's Lettuce 25,00 €

Fillet of Veal | Cassis Sauce | Apricot Polenta |
Green Asparagus 34,00 €

Grilled Char | Shrimp-Dill Sauce |
Saffron Rice | Artichoke Vegetables 26,00 €

VEGETARIAN

Spaghettini | White Wine Truffle Sauce |
Young Vegetables | Parmesan 18,00 €

+ grilled Scallop 21,00 €

DESSERT

Rhubarb Sponge Cake Strudel | Vanilla Ice Cream |
Almond Hippe 8,50 €

Lukewarm Brownie with Walnuts | Sour Cream Ice Cream |
Caramel Sauce 9,50 €