



STARTERS

Smoked Salmon, Avocado Pasta, Cucumber Caviar, Tapioca Chips, Wakame, Rucola Salad	139,-
Grilled Goat Cheese, Fig Marmalade, Fried Topinambur Chips, Goat Cheese Foam, Honey Caviar	129,-
Duck Liver Pâté, Apricot Jelly, Caramelised Walnuts, Butter Toast	119,-

SOUPS

Creamy Dill Soup with Mushrooms, Potatoes & Egg	69,-
Soup of the Day	59,-

VEGETARIAN DISH

Halloumi Burger with Grilled Portobello, BBQ Mayonnaise, Tomato, Onion Confit, Cucumber, Lettuce with Dijon Mustard Dressing	189,-
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MAIN DISHES

Braised Beef Cheeks in Red Wine, Potato Purée with Butter, Sautéed Spinach, Marinated Carrot	229,-
Roasted Pork Knee with Dark Beer, Potato Purée with Bread & Mustard, Smoked Onion, Beer Sauce	209,-
Duck Leg Confit, Red Cabbage Braised with Cranberries & Cinnamon, Potato Dumplings	219,-
Pike Perch Fillet, Vegetable Risotto with Butter, Parmesan Chips, Pesto	249,-

GRILL

Rib Eye Steak Dry Aged, Roasted Grenaille, Spinach with Mushrooms, Morel Sauce	429,-
Flank Steak, French Fries, Corn, Pepper Sauce, Smoked Mayonnaise	369,-
Pork T-Bone Steak, Roasted Grenaille Potatoes, Coleslaw Salad, Pepper Sauce	239,-
Chicken Breast Supreme, Grilled Vegetables with Pesto, Tomato Sauce	209,-

SALAD

Caesar Salad with Chicken, Croutons & Parmesan	189,-
Lettuce with Cherry Tomatoes & Vegetables	129,-

CHEESE

Selection of Cheeses, Butter Toast, Fig Marmalade	119,-
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DESSERTS

Chocolate Cake, Vanilla Ice-Cream, Sour Cherry Purée, Fruits	99,-
Panna Cotta with Raspberry Sauce	89,-
Selection of Ice Cream with Fruits	89,-