

## Cover

Mandatory per person  
2,5

## Bread station

Various spreads, butter and oils  
per person  
3

## Starters

### Crayfish Salad

strawberry / green asparagus / red chicory  
18

### Beef Carpaccio

arugula / parmesan cheese  
20



### King oyster mushroom strudel

parsley pesto / hazelnut / beetroot sprouts  
16

### Chicken Roulade

cranberry / poppy seed soil / peas  
18



### Mozzarella

tomato rarities / olives / oil and balsamic vinegar / basil  
12,5



### Salad Bowl

small mixed salad  
7

## Soups

### Consommé

boiled beef / vegetables  
7,5



### Wild garlic cream soup

curd dumplings / oil  
7,5



### Asparagus Cream Soup

morels / green asparagus  
7,5

## Vegetarian / vegan



### Ratatouille Stew

pepper / tomato / quinoa balls  
16,5



### Spinach dumplings

brown butter / smoked curd cheese  
16,5



### Homemade ravioli

wild garlic / cream sauce / ricotta  
17,5

## Main Course

**Veal escalope „Viennese Style“**

parsley potatoes / lemon / cranberries  
28

**Fillet steak from Black Angus beef**

creamed savoy cabbage / crispy asparagus / pickled peppers  
36

**Roasted Local Arctic Char Fillet**

cabbage cream / baby chard / purple cauliflower  
28

**Veal roulade**

risotto rosso / arugula / prosciutto  
32

**Asian egg noodles**

beef fillet tips / spring onions / chili  
28

**Coq au Vin**

chicken corn / red wine sauce / potato truffle puree / pearl onions  
28

## Dessert

**\* Kaiserschmarrn with raisins**  
plum / apple  
14

**\* Liquid chocolate cake**  
green apple / calvados / baizer  
13

**Iced Curd Soufflé**  
biscuit / rhubarb / mint foam / chip  
13

**Asparagus Panna cotta**  
strawberries / vanilla ice cream / hippe  
12

**Cheese plate „Affineur“**  
apple / grapes / nuts  
17

\*The pleasant anticipation for these delicious desserts takes about 15-20 minutes.

Information about ingredients in our dishes that can cause allergies or intolerances  
can be obtained on request from our service team. Prices in Euro, VAT included.