

## OUR APERITIF RECOMMENDATION

|   |                 |
|---|-----------------|
| Glas Sparkling wine ( <i>Hausmarke</i> )  | 0,1 l   6,50 €  |
| Glas Sparkling wine <i>with elderflower</i>   | 0,1 l   8,90 €  |
| Glas Champagne ( <i>Henri Mandois</i> )   | 0,1 l   11,90 € |
| <b>Crodino Orange</b><br>( <i>Alcohol free cocktail with Crodino and orange juice</i> ) | 0,15 l   8,50 € |

## SMALL & DELICATE

|  |         |
|--|---------|
| Small garden salad <i>with house dressing</i>                                | 6,90 €  |
| Shrimp of the polar sea <i>with avocado and melon</i>                        | 14,90 € |
| Tomato buffalo mozzarella <i>with small rocket salad and olive oil</i>       | 15,90 € |
| Carpaccio from beef <i>with Grana Padano cheese, pinenuts and walnut oil</i> | 15,80 € |
| Wild herb salad <i>with grilled tiger prawns, Aioli sauce and Crostini</i>   | 16,90 € |
| Home-marinated salmon <i>with pancake, lime-creame-fraiche and lettuce</i>   | 15,80 € |
| Sashimi from Yellow tuna <i>with Sushi, ginger, sojasauce and wasabi</i>     | 18,90 € |

## SOUP

|                        |        |
|------------------------|--------|
| Chanterelle cream soup | 7,90 € |
|------------------------|--------|

*Über die in unseren Produkten enthaltenen allergenen Zutaten geben wir Ihnen gerne jederzeit Auskunft.  
Eine schriftliche Dokumentation kann gerne jederzeit eingesehen werden.*

## VEGETARIAN

Filled herb pancake *with chanterelles a la crème and seasonal vegetables* 19,80 €

## FISH

Grilled salmon steak *with lemongrass sauce, Mediterranean vegetables and noodles* 22,50 €

Fillet of angler fish *with saffron risotto and oven fennel* 27,50 €

## MEAT FROM THE REGION

Tafelspitz of veal  
*with horseradish sauce, Bouillon-potatoes and cranberries* 22,50 €

Wiener Schnitzel of veal  
*with pommes frites and small salad* 23,50 €

Corn poulard *with basmati rice and Thai Curry sauce* 24,50 €

Rump steak *with pommes frites, vegetables and herb butter* 27,80 €

## SWEETS

Crème Brûlée *of vanilla with seasonal fruits* 8,90 €

Strawberry tiramisu 10,80 €

Fine selection of cheese *with black walnuts and fig mustard* 13,90 €

### OUR DESSERT WINE RECOMMENDATION

#### Our homemade digestifs

|                         |             |        |
|-------------------------|-------------|--------|
| <i>Zibärtele</i>        | <i>2 cl</i> | 5,90 € |
| <i>Brauner Williams</i> | <i>2 cl</i> | 5,90 € |
| <i>Kirschwasser</i>     | <i>2 cl</i> | 5,90 € |

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