

SMALL & FINE

Vitamin salad <i>with sprouts, seeds and vinaigrette</i>	7,90 €
Tarte flambée <i>"classic with bacon ^{4.)}, onions and sour cream</i>	14,90 €
Tarte flambée <i>"vegetarian" with peppers and feta cheese</i>	14,90 €
Marinated salmon <i>with lime crème fraîche, grated fritters and small plucked salad</i>	19,80 €
Lamb's lettuce <i>with bacon ^{4.)} and croutons</i>	16,80 €
Lamb's lettuce <i>with grapes and warm goat cheese</i>	22,80 €
Green salad <i>with pomegranate, feta cheese and poached pear</i>	17,80 €

SOUPS

Beef consommé <i>with pancake strips and marrow dumplings</i>	9,80 €
Pumpkin cream soup <i>with pumpkin seeds and pumpkin oil</i>	10,80 €

PASTA

Ricotta Spinach Ravioli <i>with sage butter and market vegetables</i>	23,80 €
Herb pancakes <i>with mushrooms a la crème and market vegetables</i>	23,80 €
Spaghetti <i>with prawns, tomato sauce, herbs and freshly shaved Grana Padano cheese</i>	24,80 €

CATCH FRESH

Filet of trout from Baden-Baden Oos-valley <i>with almond butter, leaf spinach and parsley potatoes</i>	23,80 €
Tranche from salmon <i>with pike dumplings fish sauce, rice and vegetables</i>	27,80 €

MEAT

Prime boiled beef <i>with horseradish sauce, bouillon potatoes and cranberries</i>	24,80 €
Braved beef cheeks <i>with burgundy sauce and potato puree and market vegetables</i>	24,80 €
Viennese Schnitzel <i>of veal with cranberries, French fries and small side salad</i>	27,80 €
Rump steak <i>on herb butter with market vegetables and potato gratin</i>	34,00 €

SWEETS

Warm plums <i>with vanilla ice cream</i>	13,80 €
Crème Brûlée <i>of vanilla with fruits of the season</i>	13,80 €
Tarte flambée <i>with apple and calvados</i>	13,90 €
Fine cheese selection <i>with black nuts and fig mustard</i>	15,80 €

We are happy to provide information about the allergenic ingredients contained in our products at any time. Written documentation is available for inspection at any time. Additives: 2.) with preservatives 3.) with antioxidant 4.) nitrite curing salt