

## STARTERS

### **Roast beef of sirloin**

*on radish salad and roasted pumpernickel*

*Euro 15,50*

### **Tuna tartar**

*with guacamole, tomato salsa and lumpfish roe bread stick*

*Euro 17,50*

### **\*Roulade of spelt crepes**

*with herbal cream cheese, lamb`s lettuce and walnut dressing*

*Euro 14,50*

### **Seven culinary temptations (for at least 2 persons):**

° *Roast beef of sirloin on radish salad*

° *Tuna tartar with guacamole and tomato salsa*

° *Roulade of spelt crepes with lamb`s lettuce and walnut dressing*

° *Grilled argentine red shrimp on sea asparagus salad and mild chili lobster foam*

° *Slices of pork belly on tomato string bean salad*

° *Pike-perch fillet, fried in Riesling wine dough, with kohlrabi in cream*

° *„Minestra di Pane"*

*per person Euro 32,50*

## SOUPS

**Spring onion foam soup** *with pumpkin seed brittle croutons*

*Euro 9,50*

**Consommé of quail** *with a small mushroom skewer*

*Euro 9,50*

## ENTRÉES

**Grilled argentine red shrimps** *on warm sea asparagus salad*

*Euro 19,50*

*and mild chili lobster foam*

*as main course with vanilla wedges*

*Euro 26,50*

**Pike-perch fillet, fried in Riesling wine dough**

*Euro 18,50*

*on kohlrabi in cream and chives-quail egg vinaigrette* *as main course with chateau potatoes*

*Euro 25,50*

**Slices of pork belly cooked Sous Vide** *on dried tomatoes,*

*Euro 18,50*

*chopped green beans and mild caraway jus*

*as main course with chateau potatoes*

*Euro 25,50*

**\*„Minestra di Pane"**

*(“Lasagna” of white beans, carrots and savoy cabbage,*

*Euro 18,50*

*crispy olive bread and greek oil)*

*as main course*

*Euro 25,50*

## MAIN COURSES

**Ossobuco with herb-vegetable-gremolata**

*(braised slices of calf leg with root vegetables and parsley pesto)*

*Euro 24,50*

**Irish rack of lamb**

*on sautéed bell pepper and olive potato mash*

*Euro 28,50*

**Duo of Hunsrück chicken**

*Chicken fricassee with black morels and crispy chicken wings with vanilla-chili sauce*

*on sugar snap and black Veneré rice*

*Euro 25,50*

**Roasted fillet of gurnard**

*with warm spinach salad, saffron sauce and ricotta-lobster-ravioli*

*Euro 26,50*

**\*Potato soufflé**

*with green asparagus, roasted Shitake mushrooms and mild wild garlic foam*

*Euro 22,50*

*Dishes marked with \* are suitable for vegetarians.  
A list of allergens is available for your convenience.*