

## STARTERS

- \* Wine leaves filled with regional tofu and garden vegetables**  
on cucumber yoghurt sauce Euro 14,50
- Roasted breast and filled leg of quail**  
on "Waldorff" salad with port wine sauce and multigrain crostini Euro 17,50
- Home marinated and cold smoked trout from the Wisper valley**  
served on a wild herb salad with lemon-quinoa sauce Euro 17,50
- Seven culinary temptations (for at least 2 persons):**
- Wine leaves filled with local tofu and garden vegetables on cucumber yoghurt sauce
  - Breast of quail on "Waldorff" salad and multigrain crostini
  - Marinated and smoked trout from the Wisper valley on wild herb salad
  - Glazed scallop on fermented carrots
  - Slices of chicken breast roulade wrapped in herb crêpe
  - Roll of zucchini and tofu with basil foam
  - Dumplings of pike in Riesling sauce with sautéed crayfish per person Euro 32,00

## SOUPS

- Tomato consommé with basil-ricotta-ravioli** Euro 9,50
- Two kinds of bell pepper cream soup with fine-sour vegetable skewer** Euro 9,50

## ENTRÉES

- Grilled and glazed scallops with sesame** Euro 19,50  
served on fermented cucumber-carrot vegetables with red peach foam as main course Euro 28,50
- Roulade of regional chicken breast wrapped in herb crêpe** Euro 18,50  
on beans with bacon and morel cream sauce as main course Euro 24,50
- Dumplings of pike in Riesling sauce** Euro 18,50  
with sautéed crayfish on leaf spinach as main course with ribbon noodles Euro 25,50
- \* Roll of grilled zucchini and smoked tofu from the middle Rhine** Euro 17,50  
on tomato toast and cool basil foam as main course Euro 22,50

## MAIN COURSES

- Breaded cutlet of young pork** Euro 24,50  
roasted in clarified butter, on carrot-potato mash and gravy
- Fillet of veal, poached in olive oil** Euro 28,50  
with asparagus, rosemary potatoes and sauce Béarnaise
- Slices of roe deer saddle and escalope of roe deer leg** Euro 28,50  
on sautéed summer savoy cabbage, sweet cherry sauce and home-made Swabian noodles
- \* Roasted summer vegetables with sesame** Euro 21,50  
in a baked rice-noodle-basket, lamb's lettuce foam and grated parmesan
- Medallions of anglerfish** Euro 28,50  
on sea asparagus, roasted lobster-risotto-dumplings and chili-sepia-sauce

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