

SIGNATURE MENU

A CULINARY EXPERIENCE WITH INTENSE FLAVORS
FROM THE KITCHEN OF HEAD CHEF JOSCHUA TEPNER

ROASTED BLACK SALSIFY GF VG
Lettuce, winter truffle, hazelnut
Patrick Piuze, Burgund
Bourgogne Aligoté

KOHLRABI & TAUBENTALER HOF EGG YOLK LO
Prunier caviar, chives, pear
Coudoulet de Beaucastel, Rhône
Côtes du Rhône

SCALLOP "SAILOR" LO GF
White wine, north sea crab, young leek
Bodegas y Veñedos Artazu, Navarra
Santa Cruz de Artazu

DUCK (BREAST, LEG, LIVER)
Cranberry, savoy cabbage, bayard potato
Bersano, Piemont
Nirvasco Barolo

TEXTURES FROM THE BLOOD ORANGE
Cranberry, cinnamon blossom, quinoa
Markus Molitor, Mosel
Haus Klosterberg

5 COURSE-MENU € 122
Including corresponding wines € 79

LUNCH MENU

Foam soup of mustard and Riesling
Black bread crumble and pickled salmon

Roasted veal saddle steak
Port wine jus, bacon beans and creamy mashed potatoes

Or with
the daily recommendation

Crème Brûlée
seasonal fruits and vanilla ice cream

2 COURSE LUNCH-MENU € 53
3 COURSE LUNCH-MENU € 63

All prices in Euro and incl. VAT

T – Tradition V – Vegetarian ; VG – Vegan ; GF – Gluten free ; LF – Lactose free ; LO – Local

STARTERS

Tatar of Münsterland calf LO	€
Smoke, pear, endive, Belper tuber	34
Crustacean cocktail T	34
cocktail sauce, horseradish, lettuce and mango	
Flamed and pickled pike perch LO LF	36
Fennel, citrus, pomegranate	
Prunier St. James Caviar	
toast, shallot, egg yolk, egg white and crème fraîche	
optional	
15g	69
30g	129

SOUPS

Foam soup of Jerusalem artichoke GF	19
Quail, artichoke, black currant	
optional with artichoke, black currant GF V	17
Consommé of poultry LF	18
Port wine, raviolo, parsley root, pumpkin	

SALADS

Mixed leaf lettuce VG	19
balsamic dressing, currant, roasted walnut	
optional with	
Gratiné german goat cheese	26
Seared salmon filet	31
Fried turbot	34
Slices of sirloin	39

GREEN COAL "LIKE AT GRANDMA'S"

Special from 16.01-06.02
3 course menu 68

Foam soup of mustard and Riesling	
Pickled salmon and brown bread crumble	
Cooked kale LO GF T	
Bremer Pinkel, cooked sausage, pancetta, smoked pork, boiled potatoes and preserved mustard fruits	
Creme Brûlée	
seasonal fruits and vanilla ice cream	

DAILY RECOMMENDATION

Each 42 €
MONDAY
Smoked salmon
Cream horseradish small salad and potato pancake
TUESDAY
Roasted skrei
Mustard sauce, leek risotto and sautéed spring leeks
WEDNESDAY
Braised leg of duck
Orange jus, red cabbage and potato dumpling
THURSDAY
Our brisket of beef LO
horseradish sauce, savoy and bouillon potatoes
FRIDAY
Roasted brown trout from the trout farm Kamp LO
Beurre Blanc, spinach and glazed chives potatoes
SATURDAY
Zürcher Geschnetzeltes
marinated leaf salad and potato pancake
SUNDAY
Classic Sunday roast LO
portwein jus, seasonal vegetables and mashed potatoes

MAIN COURSES

Roasted black pudding	€
shallots, mashed potatoes and glacéed apple wedge	28
Poached Taubentaler Hof Egg LO GF T	34
Acquerello risotto, young leek, winter truffle	
Small dumplings	34
Vidalia onion, wild mushrooms, comté VG	
optional without Comté V LF	32
Ruhrtaler free-range pig (cheek, belly, tenderloin) LO	42
Apple, young leek, celery, winter truffle	
Wiener Schnitzel	42
pickled cranberry and homemade potato salad	
Poached skrei GF	46
Crustacean, pointed cabbage, trout caviar	

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