

SIGNATURE MENU

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

LEEKs COOKED IN SALT DOUGH VG
Anaerobic coffee, parsley root, blood orange
Kellerei Kaltern, Südtirol
Sauvignon Blanc, Stern

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SALMON TROUT LO
"La Goonery" salmon trout, pointed morel and pea
Christmann, Pfalz
Riesling, Aus den Lagen

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"MIERAL" PIGEON BREAST
Tarragon, beet and rhubarb
Domaine du Pélican, Jura
Trois Cépages

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WENDLAND SALT MARSH LAMB
Cannellini bean, wild garlic and matured pecorino
Domaine de Frères, Loire
La Roche Bobreau

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ECLAIR CRAQUELIN
Rhubarb, chervil and Oriado
Knewitz, Rheinhessen
Auslese

5 COURSE-MENU € 139
Wine pairing € 82

LUNCH MENU

ASPARAGUS CREAM SOUP
Chive oil, chives and tomato bread
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ROASTED SALMON FILLET
Beurre Blanc, tomato risotto and green asparagus

or with
the daily recommendation

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CREME BRÛLÉE
Seasonal fruits and vanilla ice cream

2 COURSE LUNCH-MENU € 59
3 COURSE LUNCH-MENU € 69

All prices in Euro and incl. VAT

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

STARTERS

LEEK COOKED IN SALT DOUGH VG	€
Anaerobic coffee, parsley root, blood orange	33
PÂTE OF GAME	37
Blackberry, endive and hazelnut	
SALMON TROUT LO	39
"La Goonery" salmon trout, pointed morel and pea	
CRUSTACEAN COCKTAIL T	39
Cocktail sauce, horseradish, lettuce and mango	
HALF DOZEN FINE DE CLAIRE OYSTERS T	48
Shallot vinaigrette, chester bread and lemon	
PRUNIER ST. JAMES CAVIAR	
Toast, shallot, egg yolk, egg white and crème fraîche	
optional	
15g	75
30g	130

SOUPS

CREAM SOUP OF WILD GARLIC V	21
Confit cherry tomato, marinated buffalo mozzarella	
ESSENCE OF WILD MUSHROOMS LF	21
Two kinds of quail and pickled beech mushrooms	

SALADS

MIXED SALAD VG	21
balsamic dressing, tomato, cucumber and toasted traditional bread chip	
optional with	
Gratiné german goat cheese	29
Fried filet of salmon	34
Fried turbot	38
Slices of sirloin	42

ASPARAGUS

ASPARAGUS FROM THE BERDERFARM IN SCHIEFBahn	
250g COOKED ASPARAGUS SPEARS	29
Optionally with hollandaise sauce or melted butter and potatoes	
500g COOKED ASPARAGUS SPEARS	48
Optionally with hollandaise sauce or melted butter and potatoes	
SELECT FOR THIS	
Raw and cooked ham (100g)	19
Fried salmon trout (120g)	21
Wiener Schnitzel (90g)	24
Roasted fillet of German pasture-raised beef (140g)	32

DAILY RECOMMENDATION

each 47 €

MONDAY

STEWED RABBIT LEG

Port wine jus, wild garlic polenta and roasted onions

TUESDAY

ROASTED BREAST OF FREE-RANGE CHICKEN GF

Poultry jus, peas, morel vegetables and creamy mashed potatoes

WEDNESDAY

POACHED EGG FROM TAUBENTALERHOF GF LO

Buttermilk foam, truffled risotto and Belper tuber

THURSDAY

OUR BRISKET OF BEEF LO GF T

Horseradish sauce, savoy cabbage a la crème and Boullion potatoes

FRIDAY

FRIED FILLET OF PIKEPERCH GF

Beurre Blanc, spinach and sautéed potatoes

SATURDAY

ZURICH-STYLE VEAL STEW GF

Marinated leaf salad and hash browns

SUNDAY

CLASSIC SUNDAY ROAST

Port wine jus, truffled mashed potatoes and seasonal vegetables

MAIN COURSES

ROASTED BLACK PUDDING LO T	€
shallots, mashed potatoes and glacéed apple wedge	32
GRILLED & CONFIT AUBERGIN VG	39
Oats, wild herbs and lemon	
WIENER SCHNITZEL LF	47
pickled cranberry and homemade potato salad	
FRIED FILLET OF TURBOT GF	52
Beurre Blanc, port wine, potato and celeriac ragout	
TOURNEDOS "ROSSINI" LO T	72
Winter truffle, brioche crumble and celeriac	

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