

# 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 and 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, beetroot 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

**CREAM SOUP OF ASPARAGUS**  
Chive oil, chives and roasted white bread  
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**ROASTED SADDLE OF VEAL**  
Mustard jus, potato and herb terrine and wild broccoli

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	€ 33
Anaerobic coffee, parsley root and blood orange	
EGG YOLK FROM TAUBENTALER HOF LO	34
Mustard cream, pickled white asparagus and ham	
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

## SOUP

CREAM SOUP OF WILD GARLIC	21
Confit cherry tomato, marinated buffalo mozzarella	
BEEF-BOUILLON LF T	24
Beef marrow and spinach dumpling, white asparagus, green beans and poached quail egg	

## SALADS

SALAD VARIATION VG	21
balsamic dressing, tomato, cucumber and toasted traditional bread chip	
optional with	
Gratiné german goat cheese	29
Fried fillet 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	19
Fried salmon trout	21
Wiener Schnitzel	24
Roasted fillet of German pasture-raised beef	32

## DAILY RECOMMENDATION

each 47 €

MONDAY

ROASTED Tournedos of Beef

Pepper sauce, wild broccoli and homemade fries

TUESDAY

FRIED KING PRAWNS

Crustacean sauce, young spinach and homemade tagliatelle

WEDNESDAY

POACHED EGG FROM TAUBENTALER HOF GF LO

Buttermilk foam, wild garlic risotto and tuber from Belp

THURSDAY

OUR BRISKET OF BEEF LO GF T

Horseradish sauce, savoy cabbage a la creme and Boullion potatoes

FRIDAY

FRIED FILLET OF TURBOT GF

Beurre Blanc, sautéed spinach leaves and glazed potatoes

SATURDAY

ZURICH-STYLE VEAL STEW GF

Marinated leaf salad and hash browns

MOTHER'S DAY

CLASSIC SUNDAY ROAST GF T

Port wine jus, truffled mashed potatoes and seasonal vegetables

## MAIN COURSES

ROASTED BLACK PUDDING LO T	€ 32
shallots, mashed potatoes and glacéed apple wedge	
BRAISED WHITE ASPARAGUS FROM BERDERHOF LO VG	36
Vegan hollandaise, lettuce, pickled red cabbage and hazelnut	
WIENER SCHNITZEL LF	47
pickled cranberry and homemade potato salad	
FRIED FILLET OF TURBOT GF	52
Beurre Blanc, port wine, potato and celeriac ragout	
ROASTED SADDLE OF VENISON LO	58
Raspberry jus, green asparagus, morels and potato terrine	

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