

# SIGNATURE MENU

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

**PASTE OF WILD MUSHROOMS** VG  
Fig | parsley root | macadamia nut

or with

**GOOSE LIVER PATÉ** T  
Butter brioche | two kinds of fig | macadamia nut  
+ €14

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**DUET OF THE RED-TAILED SHRIMP**  
Bouillabaisse | citrus fruit | picual olive juice

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**ROAST PARTRIDGE ON THE BELLY CARCASS** LO  
Safran | rutabaga | bornheim apple

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**TWO KINDS OF BEEF FILLET & SHORT RIB** LO  
Winter truffles | brioche | brussels sprouts

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**CHOCOLATE MOUSSE**  
Pear | salted caramel | pecan nut

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**CHEESE SELECTION** LO  
From "Maître Affineur" Volker Waltmann from Erlangen

**4 COURSE MENU € 105**  
(without Partridge | choice of dessert or cheese)  
corresponding wines €68

**5 COURSE MENU € 139**  
(choice of dessert or cheese)  
corresponding wines € 82

**6 COURSE MENU € 149**  
corresponding wines € 92

# LUNCH MENU

**CREAM OF CAULIFLOWER SOUP**  
Citrus fruit | brioche crumble | chives

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**FRIED COD**  
Beurre Blanc | beetroot | creamy Mashed potatoes

or with  
the daily recommendation

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**CRÈME BRÛLÉE**  
Seasonal fruits | vanilla ice cream

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

All prices in Euro and including VAT

T – Tradition V – Vegetarian ; VG – Vegan ; GF – Gluten-free ; LF – Laktose-free ; LO – Lokal

## STARTERS

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<b>SMALL FIELD SALAT optional:</b>	
Potato and bacon dressing   bread croutons	17
Balsamic-Dressing   bread croutons VG	16
<b>GOOSE LIVER PATÉ T</b>	48
Butter brioche   two kinds of fig   macadamia nut	
<b>PICKLED &amp; FLAMED SALMON TROUT</b>	34
Yoghurt   tangerine   endive salad	
<b>CRUSTACEAN COCKTAIL T</b>	39
Cocktail sauce   horseradish   lettuce   mango	
<b>HALF DOZEN FINE DE CLAIRE OYSTERS T</b>	48
Shallot vinaigrette   chester bread   lemon	
<b>CAVIAR SELECTION T</b>	
Toast   shallot   egg yolk   egg white   crème fraîche	
<b>Optional:</b>	
15g Prunier St.James	76
20g Antonius 5* Siberian	89
30g Prunier St.James	142
50g Antonius 5* Siberian	152

## SOUP

<b>CREAM SOUP OF PARSNIP</b>	21
Beef tartare   potato mousse   sheep's trotter	
<b>CONSOMME OF THE FREE-RANGE GOOSE LO</b>	21
Port wine   goose liver ravioli   root vegetables	

## SALADS

<b>SALAD VARIATION VG</b>	21
Balsamic dressing   tomato   cucumber toasted traditional bread chip	
<b>optional with</b>	
gratiné german goat cheese	29
fried filet of salmon	34
fried turbot	38
slices of sirloin	42

## DAILY RECOMMENDATION

47 € each

MONDAY

**RAGOUT OF BEEF CHEEK**

Port wine jus | celeriac puree | baked onion

TUESDAY

**FRIED RED-TAILED PRAWNS**

Crustacean sauce | homemade tagliatelle | young spinach

WEDNESDAY

**ROASTED CORN POULARD**

Lemon jus | sweet potato puree | wild broccoli

THURSDAY

**OUR BRISKET OF BEEF LO GF T**

Horseradish sauce | savoy cabbage | bouillon potatoes

FRIDAY

**FRIED FILLET OF PIKEPERCH**

Beurre blanc | sautéed spinach | glazed potatoes

SATURDAY

**ZURICH-STYLE VEAL STEW**

Wild mushroom cream | potato hash browns | small salad

SUNDAY

**CLASSIC SUNDAY ROAST GF T**

Port wine jus | truffled mashed potatoes | seasonal vegetables

## MAIN COURSES

<b>HOMEMADE TAGLIATELLE VG LO</b>	38
Port wine reduction   winter truffles   young spinach	
<b>FRIED GOOSE LIVER HIMMEL &amp; ERDE</b>	34
Goose jus   creamy mashed potatoes   glazed apple   fried onions	
<b>BREAST &amp; LEG OF PHEASANT LO</b>	48
Champagnerkraut   Blauer Schwede   Traube	
<b>MUSTARD ROAST OF BEEF LO T</b>	44
Roasted shallots   mashed potatoes   wild mushrooms	
<b>WIENER SCHNITZEL LF</b>	47
Pickled cranberry   homemade potato salad	
<b>FRIED FILET OF TURBOT GF</b>	52
Beurre blanc   savoy cabbage   belper tuber	
<b>TRADITIONAL OLDENBURG FREE-RANGE GOOSE</b>	88 pP
<i>in two courses</i> T LO	
Red cabbage   sultana stewed apple   chestnuts   potato dumplings	340
<b>24 hours advance booking required</b>	whole goose

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