

# Abendkarte

Dinner menu

## Vorspeisen

Starters

Hokkaidosuppe | gebeizter Zander | Kräuteröl 7.5  
Hokkaido soup | marinated zander | pear

Tartelette | Butternuss-Kürbis | Pfeffer-Hüttenkäse |  
Trauben | Leinsamen 9  
Tartlet | butternut pumpkin | pepper cottage cheese | grapes | linseed

Pastrami | Burrata | Zuckerschoten | Romanasalat |  
Rote Beete 13.5  
Pastrami | burrata | sugar snaps | lettuce | beetroot

## Hauptspeisen

Main courses

Hausgemachte Ravioli | Ziegenkäse |  
sonnengetrocknete Tomate | Wiesenkräutersalat 16.5  
Homemade ravioli | goat cheese | sun-dried tomato | wild herbs

Loup de mer | Buttermilch | Bonitoflocken |  
Sellerie | Kürbis | Kapern 25  
Sea bass | buttermilk | bonito flakes | celery | pumpkin | capers

Entrecôte | Perlzwiebeln | Bohnen-Panaché | Hasselback 25  
Entrecôte | pearl onions | beans panaché | hassel back

Entenbrust | konfierte Gans | Apfelchutney |  
Blaukraut | Kartoffelköbe 26.5  
Duck breast | confied goose | apple chutney | red cabbage | potato dumplings

## Dessert

Rum-Rosineneis | Nusskuchen | Schokolade |  
Marzipan | Orange 10.5  
Rum raisin ice cream | nut cake | chocolate | | marzipan | orange