

Abendkarte

Dinner menu

Vorspeisen

Starters

Sellerieschaumsuppe | Gänserilette | Apfel 7.5
Celery foam soup | goose rilette | apple

Tartelette | Aubergine | Oliventapenade | Steinchampignon 9
Tartlet | eggplant | olive tapenade | cremini

Iberico-Schweinebäckchen | Kürbis |
Pumpernickel | Himbeere | Hüttenkäse 13.5
Pork cheeks | pumpkin | pumpernickel | raspberry | cottage cheese

Hauptspeisen

Main courses

Hausgemachte Ravioli | saisonale Füllung 14
Homemade ravioli | seasonal filling

Skrei | Blumenkohl | Haselnuss |
Brokkoli | Sepiacrème 24.5
Skrei | cauliflower | hazelnut | broccoli | sepia crème

Spanferkel | Trüffelpurée | Rosenkohl | Babymais 24
Suckling pig | truffle purée | brussels sprout | baby corn

Fasanenbrust | Rahmkraut | Urkarotte |
Marone | Petersilie 24.5
Pheasant breast | cabbage in cream | purple carrot | chestnut | parsley

Nachspeisen

Desserts

Brandy Snaps | Schokogel | Crème Pâtissière |
Schokoknusper | Sauerkirsche | Nuss 11.5
Brandy snaps | chocolate gel | crème pâtissière | chocolate crisp | cherry | nut