



STARTERS

MIXED SALAD

POMMERY MUSTARD DRESSING | CRANBERRIES | BEECH MUSHROOMS
PARMESAN CHEESE

SMALL € 11,-

LARGE € 16,-

ADDITIONALLY WITH GRILLED FISH FILLET + € 10,-
OR WITH CARAMELIZED GOAT CHEESE + € 7,-

CARPACCIO OF BEEF FILLET

TRUFFLE CREAM | HAZELNUTS | PLANED CHAMPIGNONS

€ 22,-

ADDITIONALLY WITH FRIED AND CARAMELIZED DUCK LIVER
+ € 18,-

TARTELETTE OF TALEGGIO CHEESE AND FIGS

BLACK WALNUTS | MARINATED LAMB'S LETTUCE

ACACIA HONEY

€ 20,-

SOUPS

WINEMAKERS SOUP

VEAL | SWEET PEPPER | ONIONS | CABBAGE | SOUR CREAM

SMALL PORTION € 14,- | LARGE PORTION € 18,-

CREAM SOUP OF HOKKAIDO PUMPKIN

PARMA HAM | ROASTED SEEDS AND OIL

€ 14,-

VELOUTÉ OF TURNIP AND CURRY

NORTH SEE CRABS | PRETZEL CROÛTONS

€ 14,-



MAIN COURSE

BRAISED SEMER ROLL OF SIMMENTALER BEEF

BURGUNDERSAUCE | ROASTED ONIONS | FINE TAGLIATELLE
GLAZED BRUSSEL SPROUTS

€ 36,-

PINK ROASTED SADDLE OF DEER

BLACK SALSIFY | NUT PAN CAKE | CELERY CREAM | BARBERRY JUS

€ 40,-

FRIED REDFISH

SPICY YELLOW LENTILS | SOBA NOODELS | CORIANDER OIL
LEMON GRAS FOAM

€ 38,-

AUTUMNAL RISOTTO

PUMPKIN | WALNUTS | PEARS | RADICCHIO | BLEU D`AUVERGNE

€ 25,-

ADDITIONALLY WITH 5 FRIED PRAWNS + € 37,-

COLD SLICED ROASTBEEF

SAUCE REMOULADE | FRIED POTATOES | MIXED SALAD

€ 26,-



DESSERTS

SWEET CHESTNUT PARFAIT

QUINCE | CHOCOLATE GANACHE | CARAMEL COOKIE

€ 15,-

ADVOCAAT MOUSSE TARTLET

VANILLA PEAR | SPECULOOS | POPPYSEED ICE CREAM

€ 15,-

TODAY'S SHERBET WITH SPARKLING WINE

€ 7,-

SMALL CHEESE SELECTION (3 VARIETIES)

FIG MUSTARD | FRUIT BREAD

€ 15,-