

2

starter

SADDLE OF RABBIT

parsnip cream | braised pear ^{3, 8, 13}

9,00 €

BAKED EGG

beetroot | mustard sauce ^{6, 8}

6,50 €

SHELLFISH SOUP

marinated cod | citrus buttermilk ¹³

7,50 €

HOMEMADE BREAD

various dips ^{6, 7, 8, 16}

5,50 €

recommended drinks

HOMEMADE LEMONADE

orange | lavender

0,4 l 4,90 €

LIEBLINGSWEIN

QWPSR dry | vineyard zur Schwane | Franken
Fragrantly freshly easily stimulatingly

0,2 l 5,90 €

MÜLLER'S STARTER

Tanqueray Gin | prosecco | currant juice | lime

0,2 l 6,90 €

BELSAZAR ROSÉ & TONIC

Vermouth - made using wines made in the Baden
region of Germany, fortified with fruit eau de vie

0,2 l 6,90 €

main courses

BROCCOLI SWEET POTATO STRUDEL ¹³

parmesan | pumpkin puree | green sauce ^{6, 7, 8, 16}

14,50 €

WALNUT SPAETZLE ¹³

pumpkin | parsnip | alpine cheese ^{6, 7, 8}

13,90 €

NEW ZEALAND LAMB HIP

pumpkin seed crust | broccoli |
curry | pumpkin puree ^{6, 8, 13}

18,50 €

DEER BACK

walnut spaetzle | mushrooms |
citrus thyme cream ^{6, 7, 8, 13}

27,50 €

BEEF CHEEKS

mashed potatoes | onions | ginger beans ^{8, 9, 13}

17,90 €

BRAISED RABBIT LEG

vanilla leek | beetroot risotto | sherry figs sauce ^{8, 13}

15,50 €

CUTLET FROM THE FJORD TROUT

polenta spinach dumplings | savoy | tarragon
mustard cream ⁸

16,50 €

dessert

BUTTERMILK CAKE

cocos | currant mint sorbet |
choco flakes ^{6, 7, 8}

7,50 €

QUARK DUMPLINGS

plum ragout | almond crunch ^{6, 7, 8, 13}

7,50 €