

DINNER MENU

WARM KITCHEN

Tuesday – Friday from 11:30 a.m. – 2:30 p.m. / 5:00 p.m. – 10:00 p.m.

Saturday from 11:30 a.m. – 10:00 p.m.

Sunday from 11:30 a.m. - 3.00 p.m

COVERT WITH SPREADS AND BAGUETTE € 3,00

STARTERS

BEEF TARTAR € 13,80

with egg, zucchini, potato and black trumpet mushrooms

MEDIUM ROASTED DUCK BREAST € 12,80

with sweet potato and fig

HOME PICKLED SALMON € 13,80

on beetroots with carrot and horseradish

CARAMELIZED GOAT CHEESE* € 11,50

with cauliflower and apple

AUTUMN SALAD **vegan** € 11,50

with pumkin and chioggia beet



SOUPS

PUMPKIN CREAM SOUP* € 5,80
with pumpkin caviar

CLEAR OXTAIL SOUP* € 6,40
with oxtail praline

BETWEEN COURSES

	SMALL	BIG
FRESH MUSSELS* in white wine and herbal brew with french baguettes	€ 12,50	€ 18,50
CREAMED CHOPPED CALFS LIGHTS with brioche dumplings	€ 9,80	€ 13,90
GRILLED RADICCHIO vegan with celery cream, walnuts, balsamico and bulgur	€ 9,50	€ 13,60



MAIN COURSES

ZANDER FILLET IN LEEK on potato foam with beetroots	€ 24,70	
GRILLED COD FILLET on pepper cream with pointed cabbage and saffroned couscous	€ 21,50	
BULL FILLET STEAK FROM MÜHLVIERTEL coated in herbs, on merlot sauce with rosemary-potatoes and broccoli	€ 30,50	
GRILLED SADDLE OF VENISON with ginger cream, cranberry polenta and Brussel sprouts with bacon	€ 28,60	
FILLED HAUNCH OF WILD RABBIT IN ROOTS CREAM with rosemary blinis, grapes and red cabbage	€ 18,90	
WHOLE ROASTED DUCK IN NATURAL JUICE	€ 19,50	½ duck
with semolina dumplings, red cabbage and filled bake dapple	€ 14,50	¼ duck
TOMAHAWK STEAK FROM SWABIAN-HALL PORK with garlic juice, cabbage in dream and black pudding ravioli	€ 19,50	



DESSERTS

THREE KINDS OF BAKED APPLE € 8,20
with mulled wine sauce and vanilla ice cream

GRATINATED PUMPKIN COMPOTE € 8,40
With vanilla

PLUM RAVIOLI € 8,50
in plum sabayon with plum ice cream

COMPOSITION OF WHITE AND DARK CHOCOLATE € 8,70
with fig

CHEESE

SELECTION OF FRENCH AND AUSTRIAN CHEESE € 11,50
on a board with mustard, honey, grapes and nuts

