



## **WINE & DINE**

## Menu of the Season

### Starter

Yogurt Panna Cotta Creme 11,50  
Fermented Apricots . Peas . Mint . Celery

### Intermediate Course

Lettuce Soup 17,00  
Scallop . Corn Pudding . Pickled Kohlrabi . Crispy Mushroom

### Main Course

Loup De Mer 24,50  
Paprika Gel . Garlic . Mini Tomatoes . Beans . Seasoning Oil

or

Rabbit 25,50  
Elderberries . Fresh Goat Cheese . Mini Potatoes . Fried Chanterelles . Cucumber

### Sweets

Wild Berries 13,00  
Balsamico . Olive Oil . Yogurt . Pepper

Pistacchio Ice Cream 12,50  
Cherry Pit Crumble . Cherries . Dust

Chocolate Cake With A Liquid Centre 9,50  
Vanilla Sauce . Homemade Ice Cream

Cheese Selection 11,50

3 Course Menu ( Starter . Main Course . Dessert ) 45 Euro  
4 Course Menu ( Starter . Intermediate Course . Main Course . Dessert ) 55 Euro  
5 Course Menu ( Starter . Intermediate Course . Fish Course . Main Course . Dessert ) 65 Euro  
5 Course Menu with pré Dessert 70 Euro

# Veggie

## Starter

Yogurt Panna Cotta Creme 11,50  
Fermented Apricots . Peas . Mint . Celery

## Intermediate Course

Lettuce Soup 14,00  
Corn Pudding . Pickled Kohlrabi . Crispy Mushroom

## Main Course

Fried Oyster Mushroom 18,50  
Paprika Gel . Garlic . Mini Tomatoes . Beans . Seasoning Oil

## Sweets

Wild Berries 13,00  
Balsamico . Olive Oil . Yogurt . Pepper

Pistacchio Ice Cream 12,50  
Cherry Pit Crumble . Cherries . Dust

Chocolate Cake With A Liquid Centre 9,50  
Vanilla Sauce . Homemade Ice Cream

Cheese Selection 11,50

3 Course Menu ( Starter . Main Course . Dessert ) 35 Euro  
4 Course Menu ( Starter . Intermediate Course . Main Course . Dessert ) 42 Euro

## Starters & Intermediate Course

**Buffalo Mozzarella** 12,50

Tamarillo . Wild Herbs . Honey-Onion-Dressing

**Tuna Tatar** 13,50

Avocado . Mandarin Sorbet . Popcorn

**Grandma Trares Marrow Dumplings Soup** 8,50

**Pork Belly** 15,00

Potato -Sweet Potato -Truffle -Salad

## Main Course

**Mixed Salad Of The Season**

with Beef Fillet Tips . Sun-Dried Tomatoes . Parmesan 19,50

with King Prawns . Aioli 18,50

with Fried Chicken . Cranberries 17,50

with Sheep Cheese . Paprika Relish . Pesto 16,50

**Home-Made Tagliatelle**

with Truffle 19,50

with Truffle and Beef Fillet Tipps 28,50

**„Frankfurt Love“**

Frankfurt Green Sauce . Fried Potatoes

with Four Boiled Half Eggs 13,50

with 150g Beef Fillet 25,50

with a small Wiener Schnitzel 20,50

**Veal Spare Ribs** 20,50

Sous-Vide Cooked . Steak Fries . Barbecue Sauce . Side Salad

**Wiener Schnitzel** 22,00

Potato -Cucumber -Salad . Cranberries

**Tagliata Fiorentina** 22,00

Beef Fillet Slices Served On A Hot Plate . Arugula . Parmesan

additional Homemade Steak Fries 5,50

**200g Beef Fillet** 27,00

Side Salad . Fried Potatoes

## Sharing With Friends (from two to many persons)

### Pasture Beef Fillet

Steak Fries . Béarner Sauce . Mixed Salad

price per person 29,00

### Smoked Fried Chicken

Steak Fries . Homemade Aioli . Mixed Salad

price per person 19,00

### King Prawns à la Provençale

Steak Fries . Homemade Aioli . Mixed Salad

price per person 19,50

## Extra Sides

Steak Fries 5,50 | gratinated with Parmesan and Truffle 10,00

Machet Potato 4,50 | with black Truffle 9,00

Fried Potatoes 6,50 | Seasonal Vegetables 6,50 | Side Salad 5,50

Béarner Sauce 2,50 | Homemade Aioli 1,00 | Jus 2,50

## Sweets

### Rhubarb Jam 11,50

Rhubarb Foam . Mint Granitée

### Sesame Biscuit 12,50

Fennel . Panne Cotta . Strawberries

### Chocolate Cake With A Liquid Centre 9,50

Vanilla Sauce . Homemade Ice Cream  
(15min preparation time)

### Sorbet Selection 7,50

### Cheese Selection 11,50



# WINE CARD