



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