

SPECIALS

Our wine recommendation

Winery Doppio Passo | Italy

Primitivo

0,2 l €7.80

SOUPS & APPETIZERS

Cream of pumpkin soup with pumpkin seed oil €7.80

Lamb's lettuce with grapes and walnuts €9.80

Avocado-tomato-salmon tartare €15.80

MAIN COURSES

Field salad with crown roast of lamb chops or king prawns €27.80

Königsberger veal meatballs with boiled potatoes €21.80

Home-made beef roulade with pureed potatoes and savoy cabbage or red cabbage €26.80

½ of an oven-fresh farm duck with a dumpling, red cabbage and orange jus €32.80

Premium haunch of venison goulash with Spätzle noodles/dumpling, red cabbage and cranberries €28.80

Fried cod fillet in a potato crust with field salad and green sauce €32.80

Grilled king prawns on tagliatelle in a creamy lemon sauce with zucchini and cocktail tomatoes €28.80

Perch-pike fillet on pumpkin risotto €27.80

Home-made spinach dumplings in sage butter with shaved Parmesan €19.80

DESSERTS

Crème brûlée €7.80

Vanilla ice-cream with hot raspberries €7.80

FROM NOVEMBER: Oven-fresh roast goose with dumplings, red cabbage, baked apple, chestnuts, and orange jus

€44.80