



WEEKLY MENU

Vital menu

Silverside rump cut of veal in herb vinaigrette ^{1,7}
with horseradish, mustard caviar and garden herbs 13.80 €

or

Goat cheese caramelized with honey ^{1,3,7}
on young leaf spinach, with radishes and tomato jam 12.80 €

Pungent asparagus soup ^{1,7}
with asparagus, dumplings and woodruff 12.80 €

Grilled cod fillet ^{1,4,7,9,10}
with green asparagus, wild garlic pesto, baked carrots and homemade
gnocchi 29.80 €

or

Medium roasted saddle of lamb from Viöl under a thyme crust ^{1,7,9}
on eggplant puree, spicy peppers and creamy polenta 34.80 €

or

Tofu schnitzel in a spicy herb crispy breading ^{1,7}
on aniseed-curry-carrots and clove rice, with a garden herb salad 26.80 €

Lemongrass-pannacotta with fresh mint ^{1,3,7}
with spiced pineapple and strawberry salad and mint buttermilk sorbet 13.80 €

as a 4-course menu 68.00 €
as a 4-course vegetarian menu 59.00 €

Wochenkarte

STARTER Smoked

sturgeon from fish farm Kortmann ^{1,4,7}

18.80 €

on asparagus salad and cherry tomatoes, with trout caviar sour cream

SOUP

Green wild garlic soup ^{1,2,3}

14.80 €

with fried king prawn and herb goat cheese ravioli

MAIN COURSE

Spined loach fillet fried in herbs ^{1,4,7,9,10}

28.80 €

with wild broccoli, spicy bell pepper and herb mushroom risotto

Grilled halibut fillet ^{1,4,7,9,10}

31.80 €

with vanilla leek, young carrots, baked parsley and smashed potato

Medallions of chicken breast ^{1,7,9,12}

27.80 €

under a crust of goat's cream cheese and wild garlic, on glazed May turnips and potato gratin

Holstein asparagus from farm Schäfer ^{1,7}

28.80 €

with melted butter or homemade hollandaise sauce, served with new potatoes

Holstein asparagus from farm Schäfer ^{1,7}

35.80 €

served with smoked ham from manufactory Oberließ and new potatoes

Holstein asparagus from farm Schäfer ^{1,4,7}

37.80 €

served with grilled salmon trout fillet from Rade and new potatoes

Holstein asparagus from farm Schäfer ^{1,7}

38.80 €

served with schnitzel made from veal topside and new potatoes

Homemade tagliatelle ^{1,3,7}

23.80 €

with green and white asparagus, cherry tomatoes, and a small salad

DESSERT

Gâteau au chocolat ^{1,3,7,8}

14.80 €

with baked rhubarb and vanilla ice cream in the caramel wafer