





Topic days: asparagus dream

Vital menu

Asparagus mousse

with marinated ramson's salmon, marinated wild herbs and tomato jam 12.80 €

or

Arancini from asparagus

with Frankfurt green sauce, quail egg and marinated radishes 10.80 €

Asparagus cream soup

with almond foam 11.80 €

Grilled cod fish fillet coated with asparagus, with trout caviar

in addition sauteed leaf spinach, May turnips and potato puree 28.80 €

or

Boiled silverside rumpcut of veal with horseradish sauce

served with asparagus ragout, young carrots and potato gnocchis 25.80 €

or

Baked asparagus tempura

with carrot puree, grilled salad hearts and ramson dip 22.80 €

Creamy asparagus

with rhubarb cake, marinated strawberries and oat chip 13.80 €

as a 4-course menu 58.80 € as a 4-course vegetarian menu 53.80 €



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STARTER

Beef tartar of Holstein heifer with asparagus espuma, avocado, baked egg yolk and curry oil	21.80 €
SOUP	
Spinach cream soup with brown shrimps and croutons	12.80 €
MAIN COURSE	
Whole fried plaice with warm asparagus-potato salad and tomato-olive vinaigrette	25.80 €
Grilled hake fillet with asparagus risotto, sautéed vegetables, tomato vinaigrette and a seasonal salad	26.80 €
Medium fried saddle of veal under a pine nut crust with sauce béarnaise, plus celery puree, glazed peas, asparagus tips and croquettes	43.80 €
Holstein asparagus from farm Schäfer with melted butter or homemade sauce Hollandaise, served with new potatoes	29.00€
Holstein asparagus from farm Schäfer in addition smoked ham from the manufactury Oberließ, served with new potatoes	40.00€
Holstein asparagus from farm Schäfer in addition grilled salmon trout fillet from Rade, served with new potatoes	39.00€
Holstein asparagus from farm Schäfer in addition schnitzel of veal`s topside, served with new potatoes	39.00€
Homemade tagliatelle with green and white asparagus, slowly cooked cherry tomatoes and salad	21.80€
DESSERT	
Slice of egg liqueur and nougat with pickled apricots and chocolate ice cream	14.80 €