



WEEKLY MENU

Vital menu

Wankendorfer young herring tartar with radishes^{1,2,4,7,10,12}

on sour cream-cucumber salad and garden herbs, served with toasted black bread 13.80 €

or

Goat cheese baked with honey^{1,3,7}

on tomato carpaccio and rocket 12.80 €

Creamy spinach soup^{1,7}

served with shrimps 9.80 €

Medium fried Galloway flank steak^{1,7,9}

with green beans, slowly cooked cherry tomatoes and potato gratin 26.80 €

or

White halibut fillet with lemon crust^{1,7,9,10}

served with chanterelles, carrot-fennel puree and potato patty 27.80 €

or

Homemade pasta with Mediterranean vegetables^{1,7}

served with goat cheese, olives and wild herb salad 22.80 €

Hazelnut meringue with fresh berries^{1,3,5,7}

served with vanilla cream and blackcurrant sorbet 13.80 €

as a 4-course menu 63.00 €
as a 4-course vegetarian menu 57.00 €

STARTER

Beef filet tatar from the Holstein heifer¹

19.80 €

served with truffle sour cream, avocado and baked capers

SOUP

Cold cucumber bowl^{1,2,4,7,9,14}

9.80 €

with sour cream and smoked salmon strips

MAIN COURSE

Slowly cooked fillet of spined loach^{1,3,7,9,10}

27.80 €

with young carrots, parsley risotto and an olive-tomato salad

Grilled salmon trout fillet from Rade^{1,7,9,10}

26.80 €

with glazed kohlrabi, pickled radishes and lemon-mashed potatoes

Whole fried plaice from Strande with gooseberry compote^{1,7,9,10}

26.80 €

with parsley potatoes and salad

Cordon Bleu from the topside of the veal filled with farm cheese^{1,7,9}

27.80 €

on sautéed cauliflower, with peas and mashed potatoes

Sous-vide cooked haunch of the Holstein heifer^{1,7,9}

28.80 €

served with fried king oyster mushrooms, snow peas and roasted potatoes

Chanterelle risotto with baked carrots^{1,7,9}

24.80 €

on wild broccoli, with dike cheese and wild herb salad

DESSERT

Gooseberry slice^{1,7,9}

13.80 €

with eggnog ice cream