



WEEKLY MENU

Vital menu

Ham of lamb from Viöl^{1,7}

with lamb's lettuce and pomegranate vinaigrette 13.80 €

or

Goat camembert gratinated with rosemary honey^{1,3,7} on

colorful beetroot carpaccio and roasted walnuts 13.80 €

Green zucchini-curry soup^{1,7}

with coconut foam 11.80 €

Medium fried flank steak^{1,4,7}

with celery puree, fried herb mushrooms, potato gratin 28.80 €

or

Grilled salmon trout fillet^{1,4,7,9}

on colorful pointed cabbage and velvety mashed potatoes 29.80 €

or

Homemade tagliatelle^{1,7,9}

in mushroom cream, with wild broccoli and regional cheese 25.80 €

Mousse of Lübeck chocolate^{1,4,7}

on pickled apricots and plum sorbet 13.80 €

as a 4-course menu 68.00 €

as a 4-course vegetarian menu 59.00 €

STARTER

Homemade spring roll^{1,4,7}
with Asian vegetable salad and soy

14.80 €

SOUP

Wild garlic soup^{1,3,8}
with smoked salmon strips

14.80 €

MAIN COURSE

Slowly fried spined loach^{1,4,7,9}
served with sautéed leeks, fine carrots and herb mashed potatoes

32.80 €

Cod fried on the skin^{1,4,7,9,10}
with brussel sprout puree, stewed cherry tomatoes and homemade croquettes

31.80 €

Pork fillet fried in bacon^{1,7,9}
on fried mushroom vegetables, broccoli and potato gratin

28.80 €

Medium cooked saddle of venison^{1,7,9}
served with game ragout, celery puree, caramelized parsnips and croquettes

35.80 €

Creamy mushroom risotto^{1,7}
with winter mushrooms, colorful vegetables and old regional cheese, on the side a seasonal salad

25.80 €

DESSERT

Apple-curd slice^{1,3,7,8}
with caramelized apples and pumpkin seed ice cream

14.80 €