



WEEKLY MENU

Vital menu

Tartar from Holsteiner matie

with apple and onion sour cream, a small salad and warm nut bread 15.80 €

or

Homemade crispy falafel

on beetroot apple salad and yoghurt-lemon sour cream 13.80 €

Parsleyroot soup

with parsley oil 11.80 €

Medallions of pork fillet from Viöl

with wild broccoli, juicy mushroom risotto and small seasonal salad 29.80 €

or

Grilled skrei fillet

with horseradish sauce, beetroot-apple vegetables and herb mashed potatoes 32.80 €

or

Homemade cheese spaetzle

with melted white wine onions and a seasonal salad 25.80 €

Chocolate mousse slice

with braised plums and vanilla ice cream 13.80 €

as a 4-course menu 71.00 €
as a 4-course vegetarian menu 63.00 €



STARTER

Truffled beef fiet tartar from the Holstein heifer

with chili oil and a small salad

22.80 €

SOUP

Rich onion soup

with croutons and gratinated with regional cheese

14.80 €



MAIN COURSE

Fried monkfish fillet in a herb crust

with crispy carrot, on wild mushroom risotto, with a winter salad

32.80 €

Fried salmon trout fillet from Schirnau lake

with Dijon mustard sauce, under a potato and kale crust

28.80 €

Boiled silverside rump cut of veal

with horseradish sauce, juicy bouillon potatoes and a seasonal salad

28.80 €

Medium fried Galloway flank steak

with fried mini pepper, roasted cauliflower puree and potato gratin

32.80 €

Homemade ox roulade from Warder

on glazed root vegetables, onion confit and mashed potatoes

29.80 €

Crispy mushroom strudel

with braised peppers and regional cheese polenta

24.80 €

DESSERT

Lukewarm apple strudel

filled with marzipan and almonds, with vanilla ice cream and nut crumble

13.80 €