



WEEKLY MENU

Vital menu

Tuna tartar

with lime, avocado and curry oil 13.80 €

or

Goat feta rolls, baked with honey

on asparagus-strawberry salad and garden herbs 12.80 €

Creamy watercress soup

with North sea shrimps 12.50 €

Medium roasted saddle of veal under a pine nut crust

on roasted asparagus, sauce Choron and potato gratin 34.80 €

or

Grilled pike

with glazed turnips, carrots and mashed potatoes 26.80 €

or

Tofu escalope in crispy breading

on young spinach, braised bell peppers and tomato rice 22.80 €

Passion fruit slice

with fresh strawberries and chocolate ice cream 12.80 €

as a 4-course menu 63.80 €

as a 4-course vegetarian menu 55.80 €



STARTER

Burrata mozzarella

on asparagus tips, cherry tomatoes, garden herbs and basil pesto

17.80 €

SOUP

Fresh asparagus soup

with asparagus chunks

12.80 €



MAIN COURSE

Fried spined loach fillet

with wild garlic pesto, baked carrots and mushroom risotto

29.80 €

Grilled sturgeon fillet

on morel cream, green asparagus and mashed potatoes

36.00 €

Medium roasted rack of lamb from Viöl

on aubergine puree, spicy bell paprika and creamy polenta

37.80 €

Homemade tagliatelle

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

25.80 €

Holstein asparagus from farm Schäfer

with melted butter or hollandaise sauce, served with new potatoes

22.80 €

Holstein asparagus from farm Schäfer

with smoked ham from Viöl, served with new potatoes

28.80 €

Holstein asparagus from farm Schäfer

with grilled salmon trout fillet from Rade, served with new potatoes

30.80 €

Holstein asparagus from farm Schäfer

with veal escalope, served with new potatoes

32.80 €



DESSERT

Lemon grass panna cotta

with oat crumble, mango-strawberry salad and strawberry sorbet

12.80 €