



WEEKLY MENU

Vital menu

Matie tartar

with cucumber and radishes, on toasted brown bread and apple-onion sour cream 14.80 €

or

Lukewarm couscous salad

with marinated mini salad, saffron stock with raisins and mint, plus fried sesame tofu 12.80 €

Pepper-coconut soup

with almond foam 9.50 €

Medium roasted rack of lamb from Viöl

on Mediterranean vegetables, fried pimientos and potato gratin 34.80 €

or

Grilled salmon trout fillet from Schirnau lake

on wild roasted broccoli, Dijon mustard sauce and mashed potatoes 23.80 €

or

Gratinated fennel

stuffed with Mediterranean vegetables, on creamy polenta and a seasonal salad 19.80 €

Berries marinated with Grand Manier

on zabaglione sauce and with lime sorbet 10.80 €

as a 4-course menu 55,00 €

as a 4-course vegetarian menu 45,00 €



STARTER

Slices of silverside rump cut, marinated with herb vinaigrette

on green asparagus salad and garden herbs

12.80 €



SOUP

French onion soup

with dike cheese crouton

9.50 €



MAIN COURSE

Filet of redfish, fried in dike cheese

on homemade tomato tagliatelle and zucchini vegetables

26.80 €

Grilled hake fillet

on creamy kohlrabi, young carrots and parsley potatoes

24.80 €

Ox haunch from the Holstein heifer

on artichoke vegetables, with olive sauce and potato gratin

32.80 €

Duroc pork chop

under a blue cheese crust, on pickles and rosemary potatoes

28.60 €

Goat feta cutlet coated with herbs

on melted cherry tomatoes, mini peppers and potato rounds

19.80 €

DESSERT

Two kinds of mousse from Lübeck chocolate

with fresh raspberries and chocolate ice cream

12.50 €

