



# WEEKLY MENU

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## Vital menu

### Homemade deer ham

on truffled lentil vinaigrette and garden herbs 12.80 €

or

### Lukewarm artichoke bottom

with burrata, garden herb salad and tomato vinaigrette 15.80 €

### Creamy mushroom soup

with ham strips 9.80 €

### Grilled hake fillet

on braised cucumbers, Dijon mustard sauce and mashed potatoes 28.80 €

or

### Boiled rump of veal

with young vegetables, horseradish and potato rounds 28.80 €

or

### Tomatoes stuffed with spinach leaves

on creamy dike cheese polenta and garden herb salad 22.80 €

### Creamy chocolate mousse

with plum roaster and walnut ice cream 11.80 €

as a 4-course menu 60.00 €

as a 4-course vegetarian menu 55.00 €



## STARTER

### **Pikeperch fillet fried on the skin**

with eggplant and balsamic vinegar

15.80 €

## SOUP

### **Carrot-orange soup**

with roasted anise and one fried scallop

9.80 €



## MAIN COURSE

### **Whole fried sea bass**

with melted cherry tomatoes, rosemary potatoes and a seasonal salad

28.80 €

### **Grilled halibut fillet**

under a shallot crust, on celery-potato ragout and garden herb salad

27.80 €

### **Veal medaillons**

with peperonata, zucchini and potato fritters

29.80 €

### **Sous-vide cooked hanger steak**

from the Holstein heifer with green beans and potato gratin

28.80 €

### **Homemade pasta shells**

with spinach and melted tomatoes in a creamy sauce, with a seasonal salad

21.80 €

## DESSERT

### **Homemade curd-orange mousse**

with marinated figs and salted caramel-goat ice cream

12.50 €

