



WEEKLY MENU

Vital menu

Baked praline from pulled pork

on lamb's lettuce, with pomegranate vinaigrette
13.80 €

or

Onion cakelet

with herb curd and pickled pumpkin 12.80 €

Hokkaido pumpkin soup

with roasted pumpkin seeds and pumpkin seed oil 9.80 €

Young pork fillet fried in bacon

with prunes sauce, stuffed savoy cabbage leaf and roasted potatoes 26.80 €

or

Redfish fillet, fried in egg batter

on roasted cauliflower puree and olive tapenade, with mashed potatoes 28.80 €

or

Sweet potato strudel

filled with colorful vegetables, with mushrooms à la crème and a seasonal salad 24.80 €

Winterly tiramisu

with dates and baked apple 12.80 €

as a 4-course menu 60.00 €

as a 4-course vegetarian menu 55.00 €



STARTER

Winter marinated cod

of black salsify and beetroot chips

15.80 €

SOUP

Creamy parsnip soup

with herb croûtons

9.80 €



MAIN COURSE

Fried monkfish medallions

on baked carrots and wild mushroom risotto, with a seasonal salad

32.80 €

Grilled halibut fillet

on fava beans, with caramelized apple and potato wedges

33.80 €

Holstein kale

served with crispy pork cheek, boiled sausage, smoked pork chop and roasted potatoes

28.80 €

Medium roast rack of lamb

on braised peppers and aubergine, with creamy polenta

35.80 €

Half tender roast duck from Schönmoor

with a rich sauce, homemade red cabbage and melted potato dumplings

1/2 38.50 €

Quarter tender roast duck from Schönmoor

with a rich sauce, homemade red cabbage and melted potato dumplings

1/4 24.50 €

Homemade tagliatelle

with braised Hokkaido pumpkin in cream cheese sauce and roasted walnuts

23.80 €

DESSERT



Cream puffs filled with cinnamon mousse

served with pear compote and vanilla ice cream

13.50 €