



# WEEKLY MENU

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## Vital menu

### Smoked duck breast

on lamb's lettuce, with warm cranberries and black bread crumble 13.80 €

or

### Gratinated goat cheese with honey from beekeeper Feldmann

on colorful beetroot, marinated lamb's lettuce and walnuts 12.80 €

### French onion soup

with dike cheese crouton €9.80

### Ox cheek braised in Merlot

on parsnip puree, with fine carrots and croquettes 27.80 €

or

### Fried salmon trout fillet

with kale and potato topping, served with Dijon mustard sauce 26.80 €

or

### Fried bread dumpling

with creamy mushrooms, served with a seasonal salad 24.80 €

### Homemade baked apple

filled with raisins and marzipan, served with Christmas stollen parfait 12.80 €

as a 4-course menu 60.00 €  
as a 4-course vegetarian menu 55.00 €



## STARTER



### Tartar of winterly matie

with apple salsify salad and pomegranate espuma

15.80 €

## SOUP

### Hokkaido pumpkin soup

with roasted pumpkin seeds and pumpkin seed oil

9.80 €



## MAIN COURSE

### Fried monkfish medallions

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

32.80 €

### Grilled halibut fillet

on fava beans, with caramelized apple and potato rounds

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 rosemary potatoes

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 €

### Braised eggplant

filled with tomatoes, served with creamy polenta and a seasonal salad

23.80 €

## DESSERT



### Orange-almond tart

with orange ice cream

13.50 €