



WEEKLY MENU

Vital menu

Slowly cooked silverside rump cut of veal marinated with herbs

served with pointed cabbage, hazelnut salad and lamb's lettuce with raspberry vinaigrette 15.80 €

or

Goat cheese gratinated with honey

with beetroot carpaccio and a small salad with pomegranate vinaigrette 13.80 €

Parsley root soup

with speculoos croutons 11.80 €

Seared Galloway flank steak

with stovated brussel sprouts, carrot puree and potato fritters 28.80 €

or

Grilled hake fillet under the mustard crust

on braised saffron fennel and wild broccoli, with mashed potatoes with herbs
27.80 €

or

Zucchini filled with bulgur

with yogurt sauce, Mediterranean vegetables and a seasonal salad 23.80 €

Quark-orange slice

with plum sorbet and a thin caramel buiskuit 15.80 €

as a 4-course menu 68.00 €
as a 4-course vegetarian menu 59.00 €



STARTER



Grilled scallops

on purple carrot puree and crispy carrots

18.80 €

SOUP

Homemade spicy carrot-fennel soup

with croutons

11.80 € 

MAIN COURSE

Fried sturgeon fillet with red onion crust

on creamy sauerkraut, with fried black pudding and potato croquettes

35.80 €

Grilled salmon trout fillet from Schirнау lake

with creamy leek and young carrots, served with dill potatoes

27.80 €

Ox cheek braised in Merlot

on parsley root puree and young carrots, served with rosemary potatoes

29.80 €

Saddle of lamb from the salt meadows in Viöl

on braised aubergine, fried mini peppers and creamy polenta

34.80 €

Beetroot risotto

with pickled beetroot and cress, accompanied by a seasonal salad

24.80 €

DESSERT

Homemade tiramisu with espresso

with chocolate ice cream and cherry compote

14.80 €