

Vorspeise - Suppen / Starter - Soups:

Rote Beete Suppe, Chilli – Nusscrunch ^{H,G,A}	€ 6
<i>Beetroot soup, chilli – nut crunch</i>	
Fasanenkraftbrühe, Pilz – Cranberry Tortellini ^{A,C,G}	€ 6,50
<i>Consommé of pheasant, mushroom – cranberry tortellini</i>	
Glasierte Entenleber, Feldsalat, Kartoffeldressing, Granatapfel ¹	€ 9,80
<i>Duck liver glazed in balsamico, lamb's lettuce, potato dressing, pomegranate</i>	

Hauptgänge / Main courses:

Veganes Gemüsecurry, Basmatireis ¹	€ 9,50
<i>Vegan vegetable curry, basmati rice</i>	
Kürbismaultaschen, Kräuterseitlinge, salziges Maronenkaramel ^{A,H,C,G}	€ 12
<i>Pumpkin pasta, king oyster mushrooms, salty caramel of roasted sweet chestnut</i>	
Perlhuhnbrust, Barolosauce, Steckrübe, Pastinake, Kartoffel ^{G,I}	€ 17,80
<i>Breast of guinea fowl, Barolo sauce, turnip, parsnip, potato</i>	
Heilbutt, Spinatrisotto, gelber Patisson Kürbis	€ 21
<i>Halibut, spinach risotto, yellow button squash</i>	
Hirschnuss, Rahmsauce, Rosenkohl, Macadamiaspätzle ^{A,G,I,C}	€ 24
<i>Deer noisette, creamy sauce, Brussels sprouts, macadamia nut spätzle</i>	

Dessert:

Bratapfel, Vanillesauce ^{C,G,H,L}	€ 5,80
<i>Baked apple, vanilla sauce</i>	
Haselnußparfait, Zwetschgenröster ^{C,G}	€ 6
<i>Hazelnut parfait, roasted plums</i>	

Vegan
Vegetarisch
vegetarian