

STARTERS AND COLD DISHES

Veal liver parfait, parsley root ² , dried plum, lamb's lettuce	€ 25,50
Monkfish ceviche, purple carrot creme, radish, Bouchot mussels' vinaigrette	€ 25,50
Lentils ² : „Hummus Baden style“ and salad, pickled radish, smoked celery	€ 20,00
Pickled and smoked salmon, salad bouquet, horseradish sour cream	€ 25,50
Lamb's lettuce, bacon, croutons	€ 15,50

SOUPS

White onion soup, raviolo from pine, capers and raisins	€ 15,00
Goose soup, rillettes crostini	€ 15,00

VEGETARIAN

Beetroot risotto and carpaccio, gorgonzola creme, almond	€ 31,00
Confit black salsify, Asian aromas, shiitake mushroom, tofu crunch	€ 31,00

FISH DISHES

Monkfish, pumpkin variety	€ 36,00
European carp in lemon tempura, herbs sour cream, Mallorcan style potatoes	€ 36,00
Pike dumplings, spinach, fine noodles, Riesling sauce	€ 36,00

MEAT DISHES

Boiled beef, bouillon vegetables	€ 31,00
Veal kidney in aged balsamico, bean vegetables, mashed potatoes	€ 31,00
Pink roasted Barbary duck breast, goose liver sauce, ragout from Brussels sprout, pear and gnocchi	€ 36,00

CLASSICS

Homemade "Maultaschen" with potato salad and melted onions (Traditional Swabian ravioli filled with minced pork and beef)	€ 26,00
Schnitzel with roasted potatoes and side salad	€ 36,50
Veal liver with glazed apples and mashed potatoes	€ 36,50
Swabian sirloin steak with fried onions, "Maultaschen", homemade "Spätzle" (Swabian egg dumpling) and gravy	€ 41,00
Cold roast beef, roasted potatoes, remoulade sauce	€ 29,50

GOURMET TRADITION

STARTER

Goose liver parfait, quince chutney, walnut caramel	€ 44,00
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MAIN DISH

Venison backstrap, celery ³ , juniper cream	€ 69,00
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