

## STARTER

Leaf salads of the season / orange vinaigrette radishes  
Parma ham chips

12€

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Carpaccio of beef fillet / truffle mayonnaise rocket salad  
parmesan

16€

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Fried prawns in garlic oil tomatoes and parsley

16€

## SOUPS

Cream of tomato soup / Gin

8€

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Clear oxtail broth / Parmesan stick

8€



## PASTA / VEGETARIAN DISH / FISH

Hot garlic spaghetti / scampi

17€

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Fettuccine with green pesto / dried tomatoes Parmesan

15€

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Sole / melted butter Market vegetables / parsley potatoes

38€

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Shrimp curry on leaf spinach / rice

28€

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Cod fillet with sugar snap peas / pepper risotto

25€

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Tuscan stir-fried vegetables / feta cheese

17€



## MAIN COURTS

Herborner Krüstchen / fried egg / salad / fried potatoes

17€

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Wiener Schnitzel from young pig / Cranberries / cucumber salad  
roast potatoes

18€

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Parisian pepper filet / green beans / potato cookies

34€

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Currywust "de Luxe" / prawns and truffle fries

21€

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corn poulard breast with tomato jus / broccoli and potato foam

22€

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suckling pig saddle with carrot-chilli-cream / bacon rösti

25€

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**...let us surprise you...**

**- 5-course menu from 2 persons -**

**Per person 59€**

**Ink. corresponding wines per person 79€**

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## DESSERT

Panna cotta with mango sauce / fruits

10€

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Warm chocolate cake with vanilla ice cream  
and berry compote

10€

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Tagessorbet / Champagne

11€

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Nougat-Baileys mousse

10€

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cheese selection / fig mustard / baguette

14€

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Dear guests,

all our dishes contain allergens.

Please inform our qualified personnel before you order about  
possible

intolerances or allergies.

