

Starters

Mousse of Smoked Trout

beetroot, pear chutney, caraway crunch Euro 15,50

Vegan **Avocado- Mangotatar**

roasted mushrooms, roasted peanuts, cumin Euro 14,50

Rolled Carpaccio from Angus Beef

three kind of sauces, english celery, parmesan chip, lamb 's lettuce Euro 18,50

Double of Pumpkin

grilled chorizo, Pumkinseed oil chip, chervil chip Euro 14,50

Salad and Mousse of Goose

roasted breast, sweet chestnut mousse, oranges- hazelnutparfait Euro 16,50

Roasted Gooseliver

spiced apricots, lamb 's lettuce Euro 14,50

Salmon Tartare

citrus creme fraiche, red music, hash browns Euro 18,50

Starter Variation

„three kinds as a surprise“ Euro 18,50

Soups

Capuccino of wild Mushrooms

Herbfoam Euro 12,50

Creamy Sweet Corn

Chili, Popcorn Euro 12,50

Fishes

Codfish

spinach, three kinds of pesto, stuffed potatoe Euro 28,50

Prawns

peppers, onion vegetables, tagliatelle, lavender foam Euro 32,50

Roasted Sheatfish

brussel sprouts, black salsify puree, red wine butter Euro 26,50

Main Courses

Pork Chop

pumpkin- curryvegetables, caramelized pumkinseeds, potatoecreme Euro 24,50

Saltimbocca of Poulard

apricots, pointed cabbage, truffled polenta Euro 25,50

Lamb Shank

white beans puree, tomatoe- orangesvegetables, vanilla foam Euro 28,50

Saddle of Venison

leek puree, topinambur, pepperfoam, cress Euro 33,50

Filet of Angus Beef

sweet chestnut crust, bacon brussel sprouts, braised potatoes Euro 33,50

Filet of Veal

walnut risotto, beetroot vegetables, spiced wine gravy Euro 29,50

Roasted Goose Breast and Haunch

potatoe dumpling, red cabbage, roast apple Euro 35,50

Vegan Chickpeas Steak

artichoce- tomatoevegetables, cous-cous, coriander-mint foam Euro 22,50

Dessert

Sweet Chestnut Pana Cotta

fig ragout, yoghurt gran manier ice cream Euro 14,50

Cinnamon Creme Brullé

dark chocolate, oranges sorbet Euro 14,50

Warm Bundt Cake

plum mousse and ragout, iced cream chantilly Euro 14,50

Liquid Chocolate Soufflé

gingerbread, sea buckthorn and quince compote Euro 14,50

Roast Apple and Pumpernickel Tiramisu

pumpernickel, calvados apples, marzipan ice cream Euro 14,50

Dessert Variation

„three kinds as a surprise“ Euro 18,50

Cheese Selection of International Dairies Euro 18,50

Goose - Menue

Salad and Mousse of Goose haunch

smoked goosebreast, sweet chestnut mousse, oranges, hazelnutbisquit



Goosesoup

marjoram, gooseliver ravioli, chilistrings



Roasted Goose Breast and Haunch

potatoe dumpling, sweet chestnuts, red cabbage, roast apple



Mousse of Tangerine and Marzipan

chocolate chip, cinnamon sauce, buttermilk ice cream

Euro 72,50