

Starters

Terrine of Buttermilk, Chili and Lime

homemade marinated trout, potato pointed-cabbage salad, caraway mayonnaise Euro 18,50

Roasted and Mousse of Goose Liver

peach jelly, raspberry coulis, horseradish cream Euro 16,50

Rolled Carpaccio from Angus Beef

three kind of sauces, pine nuts, English celery, parmesan chip, lamb's lettuce Euro 18,50

Variation of Pumpkin

gratinated goat's cheese, walnut-caramel pesto, lamb's lettuce Euro 14,50

Vegan **Filled Chickpeas Wrap**

chili-cabbage-carrot filling, coriander- orange creme Euro 18,50

Salmon Tartare

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

Starter Variation

„a little bit of Everything“ Euro 19,50

Soups

Essence of Goose

marjoram cream cheese ravioli Euro 14,50

Vegan **Pumpkin, Curry Soup**

lemongras foam, crispy vegetable rolls Euro 14,50

Fishes

Roasted Wallet Filet

creamy kohlrabi, potato bacon puree, red wine butter Euro 27,50

Filet of Zander Poached in Clarified Butter

saffran cabbage, sugar snaps, fried carrots Euro 26,50

Roasted Salmon Filet

macadamia-grapefruit crust, roasted beetroot, fennel risotto Euro 28,50

Main Courses

Roast Breast and Leg of Goose

potato dumplings, red cabbage, baked apple Euro 34,50

Saddle of Venison, pink roasted

barberry crust, pumpkin puree, brussel sprouts leaves, pepper foam Euro 32,50

Filet of Veal

pointed cabbage-hazel nut vegetables, potato rounds, red cabbage jus Euro 28,50

Roasted Breast and Liver Sausage of Duck

lentils, tarragon-mustard scoop Euro 26,50

Filet of Angus Beef

yellow paprika puree, onion confit, wild broccoli Euro 33,50

Slices of the Lamb Shank

olives-gries strudel, honey-artichokes, bean seeds, herb butter Euro 28,50

Vegan **Spicy Vegetable Chili in Crispy Dough**

coriander yogurt, sweet potato fries Euro 24,50

Dessert

Liquid Chocolate Soufflé

quince ragout, milk rice ice cream, plum sorbet Euro 14,50

Creme Brullé

salad, bonbon and sorbet of pineapple Euro 14,50

Cream of Winter-Applewine

rum-raisin ice cream, medlar ragout Euro 14,50

Panforte, Italian Fruit Cake

variation of melon Euro 14,50

Iced Cinnamon Tiramisu

pickled plums, vanilla cream, crumble Euro 14,50

Pears-Cranberry strudel

pistachio pesto, Herb ice cream Euro 14,50

Parfait of Gingerbread

passion fruit roll, milk chocolate, baked apple sorbet Euro 14,50

Dessert Variation

„a little bit of Everything“ Euro 18,00

Cheese Selection of International Dairies Euro 18,00

Fish-Menue

Roasted Scallop

slices of Scamorza and beetroot



Roasted Shrimp

mint, mashed sweet potato, purple potato crunch



Medallion of Monkish

cardamom, baby carrots, creamy fig polenta



Nougat Brownie

sharon fruit ragout

Goose - Menue

Fried and Mousse of Goose Liver
peach jelly, raspberry coulis, horseradish cream



Essence of the Goose
marjoram, cream cheese ravioli



Roast Goose of Breast and Leg
potato dumplings, red cabbage, baked apple



Cream of Winter-Applewine
rum-raisin ice cream, medlar ragout

Euro 72,50