

First signs of spring



Our aperitif of the month

„Strawberry - Rhubarb - Bellini“

(also gladly non-alcoholic)

9,50

The menu - recommendation

*Colorful spring salad of wild broccoli, asparagus, artichoke,
salt lemon, baby spinach, nut crunch & quail eggs*

18,50

*Pink roasted lamb - neck - carree with wild garlic
on mediterranean tomato - bean ragout & crispy potato discs*

36,00

Warm rhubarb crumble with vanilla ice cream

10,50

Menuprice p.P.: 62,00

Our Surprise - Menue

*Or would you simply like to be surprised by us,
and put yourself completely in our culinary hands?*

*Then let us take you on a foray through our cuisine
and choose a surprise menu in miniature*

5 Course Surprise - Menue 58,00 | 7 Course Surprise - Menue 71,00

Enjoy your meal, the entire team of



wishes you a pleasant stay

Spitzweg menucard

„First signs of spring“

... Starters ...

<i>Baked goat cheese - crispy rolls on baby spinach salad with Pomegranate - vinaigrette and nut brittle</i>	17,00
<i>Octopus Gröst'l with three kinds of humus, quinoa tabouleh and tomato relish (also available as vegetarian vegan dish - without octopus)</i>	18,50 14,00
<i>Carpaccio of pink roasted veal fillet with tuna - artichoke cream and small mediterranean artichoke salad</i>	18,50
<i>Spicy Tuna Tatar - Avocado Wakame Buttermilk Wasabi</i>	19,00

... In between ...

<i>Wasabi - peas - froth soup with goat curd & wasabi - nuts</i>	9,50
<i>Our bouillabaisse with aioli & bread chips</i>	13,50

... Main course ...

<i>Glazed corn poulard breast on ginger - orange - sauce with crispy potato discs, pak choi & wild broccoli</i>	33,00
<i>"Two kinds of domestic veal" back & baked veal - praline on port wine jus with sweet potato mash & young vegetables</i>	38,50
<i>Baked Jumbo - Shrimps in Tempura - Coat on a colorful Madras - vegetable - curry with mountain lentils & chickpeas</i>	36,00
<i>Skreifilet with pink pepper crust on riso nero, pak choi & champagne froth</i>	38,00
<i>"Brodetto" - precious fish - crustacean - and shellfish pot au feu in hearty tomato - fish broth with grilled vegetables & garlic bread</i>	39,00

... Vegetarian Main course ...

<i>„Pasta Fagioli“ - Orecchiette with Mediterranean tomato - bean - ragout, olives, capers, spinach leaves & parmesan cheese</i>	17,50
<i>Spinach - ricotta - dumplings with sage butter, cherry tomatoes & young spinach</i>	19,50
<i>Madras - vegetable - curry with mountain lentils, chickpeas, cauliflower, nuts and baked tofu & papadam (vegan)</i>	21,50

... Sweets ...

<i>Warm curd dumpling with apricot ragout & sour cream - ice cream</i>	12,50
<i>Three kinds of homemade sorbets with fruit coulis & almond hips</i>	12,50
<i>"Cream - meringue" meets raspberry mango passion fruit</i>	13,50
<i>Cheese selection with fig mustard, red wine pear & grissini</i>	13,00

Enjoy your meal, the entire team of



wishes you a pleasant stay