

First signs of spring



Our aperitif of the month

„Pampelle Spritz“

Red grapefruit | Prosecco | Soda
10,00 (also non-alcoholic)

Our wine- recommendation

2022 URSPRUNG
Palatinate,
Markus Schneider Winery
Red wine - Cuvée
Merlot, Cabernet
Sauvignon,
Portugieser
36,00

The menu recommendation

Salmon tartare „Tokyo Style“

Soy | Ginger | Sesame |
Wasabi | Wakame

18,50

Guinea fowl coq au vin rouge
with fries aligot and wild broccoli
35,00

Chocolate and olive oil mousse
with chilled champagne - zabaglione & berries
11,50

Menu price p.P.: 62,00

Our surprise menu

You simply want to be surprised by us,
and place 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 - Menu 59,00 | 7 course Surprise - Menu 72,00

Enjoy your meal, the entire team of



wishes you a pleasant stay



Menucard „First signs of Spring“

... Starters ...

<i>Beetroot with burrata, pesto, pine nuts, raspberry, and pomegranate</i>	18,50
<i>Octopus – Salsiccia – Gröstl with marinated fennel & sun – dried tomatoes</i>	19,00
<i>Bresaola carpaccio with arugula caponata and Parmesan chips</i>	18,00
<i>Stuffed avocado with mountain lentil salad, two types of hummus and papadam</i>	17,00

... In between ...

<i>French onion soup with tarragon & Gruyère cheese</i>	10,50
<i>Spicy Asian fish soup with curry, coconut and baked shrimp</i>	13,50
<i>Our soup of the day (please ask our service team)</i>	9,50

... Main Course ...

<i>“Two cuts of Duroc pork”: Fillet and crispy pork belly (cooked at low temperature for 24 hours) on a ponzu broth, pointed cabbage, mushrooms, and sweet potato</i>	36,00
<i>Simmental Alpine beef loin on wild mushroom risotto with wild broccoli, oven – roasted tomatoes and delicate porcini mushroom foam</i>	38,50
<i>Salmon fillet with wild garlic crust on warm eggplant and tomato compote with capers & fries Aligot</i>	36,50
<i>Sea bass fillet on linguine with sugar snap peas and delicate shellfish foam</i>	37,50
<i>Steak from the white Atlantic – halibut on orange and ginger butter with pak choi Sugar snap peas and wild rice</i>	38,50

... Main Course vegetarian & vegan ...

<i>„Veggi of the Day“ (please ask our service team)</i>	22,00
<i>Fiocci – stuffed pasta pockets with red wine pears, Treviso, Gorgonzola, and walnuts</i>	23,00
<i>Creamy wild mushroom risotto with wild broccoli, oven-roasted tomatoes, porcini foam</i>	24,50

... Dessert ...

<i>Warm apple and hazelnut crumble with vanilla ice cream</i>	10,50
<i>White chocolate panna cotta with raspberry and pomegranate</i>	10,50
<i>Passion fruit crème brûlée with a small exotic fruit salad & sorbet</i>	13,00
<i>French cheese selection with fig mustard, grapes and Hinkel's fruit bread</i>	13,50

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