## **STARTERS**

Mushroom tartare brioche | egg yolk | dill

eggs | gluten/wheat | milk

19€

alternatively with pumpernickel  $\bigvee$ 

17€

Pickled sea bream hibiscus | pointed cabbage | bacon | rice pops

celery | milk | molluscs | soy 23€

Cream of chestnut soup  $\bigvee$ shallots | lemon gel celery

Essence of porcini mushroom & poultry duck leg | candied ginger

17€

celery | gluten/wheat 21€





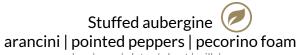
## MAIN COURSES

Saddle of venison with hazelnut crust sea buckthorn sauce | potato & chestnut fritters black salsify | apple

celery | eggs | gluten/wheat | milk | nuts 46€

Filet of cod lemongrass sauce | sunchocke | pomegranate marinated red cabbage celery | fish | gluten/wheat | milk

45€



celery | eggs | gluten/wheat | milk | soy 37€

Lava stone grilled beef filet steak & prawn Armagnac cream | flower sprouts carrots | truffle "Baumkuchen"

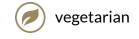
celery | crustaceans | eggs | gluten/spelt | milk 68€

## **VEGAN AND LOW IN GLUTEN**

Cauliflower steak **W** braised cucumber | parsley | beetroot | brazil nut celery | soy 34€

CHEESE SELECTION FROM THE BUFFET & **SWEETS FROM OUR PATISSERIE** 

27€





In accordance with our obligation, we make reference to the fact, that despite highest carefulness during the preparation, there could be traces of allergen in every meal.

Labelling of additives

1 preservative | 2 artificial colouring | 3 antioxidant | 4 sweetener saccharin 5 sweetener cyclamate | 6 sweetener aspartame, incl. source of phenylalanine 7 sweetener acesulfame | 8 phosphate | 9 sulphured | 10 containing chinin | 11 containing caffeine 12 flavour enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 pickling salt

