



## STARTERS

Mushroom tartare  
brioche | egg yolk | dill  
eggs | gluten/wheat | milk  
19 €

alternatively with pumpernickel   
17 €

Pickled sea bream  
hibiscus | pointed cabbage | bacon | rice pops  
celery | milk | molluscs | soy  
23 €

Cream of chestnut soup   
shallots | lemon gel  
celery  
17 €

Essence of porcini mushroom & poultry  
duck leg | candied ginger  
celery | gluten/wheat  
21 €



vegetarian



vegan

## 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 | sunchoke | pomegranate  
marinated red cabbage  
celery | fish | gluten/wheat | milk  
45 €

Stuffed aubergine   
arancini | pointed peppers | pecorino foam  
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   
braised cucumber | parsley | beetroot | brazil nut  
celery | soy  
34 €

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

27 €

# Menu



vegetarian



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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