



## **SEASONAL MENU**

### ***Starter***

<i>Pumpkin curry spring rolls with raita and lambs lettuce tossed in pumpkinseed dressing</i>	€ 11,50
<i>Spaghettini Carbonara with Chilly and smoked egg</i>	€ 12,50
<i>Homemade pastrami of wagyu beef with grilled tomato and Italian mixed lettuce tossed in Cipriani dressing</i>	€ 14,50
<i>Freshly made tatar of tuna with sautéed bamboo sprouts and Asian herb lettuce in lemongrass ginger dressing</i>	€ 15,50

### ***Soup***

<i>Cream soup of Hokkaido pumpkin with fried goat cheese wrapped in bacon <sup>(p)</sup> and pumpkinseed oil</i>	€ 9,50
<i>Crayfish soup “Hamburg style”</i>	€ 9,50
<i>Cream soup of ceps with venison ravioli and whipped Madeira cream</i>	€ 9,50

### ***Vegetarian***

<i>Homemade brown butter cauliflower ravioli with parsley sauce, sautéed chicory and carrot mousseline</i>	€ 16,50
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## ***Fish***

<i>Deep fried battered cod "Hamburg style" with salad of fried potatoes</i>	€ 17,50
<i>Medium rare grilled steak of tuna with Thai barbecue sauce, sautéed Pak Choi and mango fries</i>	€ 25,50
<i>Recommendation - „catch of the day” from our coast fishermen</i>	<i>on request</i>

## ***Meat***

<i>Brown ragout of deer with boysenberry pear, red cabbage and "Spätzle" noodles</i>	€ 21,50
<i>Cordon Bleu of Mangalica pork with carrots and peas in cream, Pont-Neuf potatoes</i>	€ 23,50
<i>Pink fried loin of rabbit coated in herbs and bacon<sup>(p)</sup> with chanterelles cream sauce, mixed vegetables and potato "Rösti"</i>	€ 25,50
<i>Pink fried breast of Barberie duck with silver onion sauce, sautéed spinach and deep fried potato dumplings</i>	€ 25,50
<i>Braised leg of wagyu beef with confit ceps in burgundy sauce, princess beans and potato celeriac mash</i>	€ 28,50
<i>Tyrolean roast of wagyu beef with caper gravy, roasted onions, cheese "Spätzle" noodles and tomato salad</i>	€ 32,50
<i>Grilled Tandoori of maize chicken breast with sweet potato fries and Caesar salad</i>	€ 19,50
<i>Homemade sweet-sour boiled pork meat in jelly with sauce remoulade, Lyonnaise potatoes and mixed gherkins</i>	€ 15,50



## ***Meat***

<i>Pink grilled fillets of dyke lamb with garlic butter, green asparagus and gnocchi all'arrabiata</i>	€ 29,50
<i>Fresh made spicy tatar of wagyu beef with gherkins, roasted whole grain bread and butter</i>	€ 26,50
<i>Escalope of veal „Viennese style” (served twice) cauliflower “polonaise” and Béchamel potatoes</i>	€ 22,50
<i>Roast beef „cold” with sauce remoulade, Lyonnaise potatoes and mixed salad</i>	€ 19,50

## ***Dessert***

<i>Crème brûlée of cola leafs with rum foam jelly and cinnamon blossom - lime ice-cream</i>	€ 9,50
<i>with citrus ganache and pineapple parfait and vanilla pod double cream</i>	€ 8,50
<i>Lapacho caramel ice-cream with butter crumbles, hot plum ragout and whipped cream</i>	€ 8,50

Ingredients: (p) pickling salt