



# menu

Our **idea** and motivation is to give **you** a pleasant and relaxed time with **us**. We would like to spoil you with delicious drinks and food in an authentic atmosphere. The **way** and **goal** is to combine fresh ingredients, preferably of regional, sustainable and fair origin, with special spices and herbs to create **extraordinary dishes**.



# Appetizers

## **Potato soup** (vegetarisch)

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parmesan – herb – aragula - almond

7,50

## **indian lentilsoup** (vegan)

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red lentil – orange – ginger – coconut - Tofu - chilli

8

## **Carrot soup** (vegan)

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mango – vegetable chips

7,5

## **Lentils and carrot salad with** (vegan)

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Pomegranate - Mango chutney - Chili - Cumin – Celery - tempeh

9,5

## **mixed salad** (vegetarisch)

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Honey mustard vinaigrette – vegetable – sunflower seeds

7,5

## **B a k e d f e t a c h e e s e r o l l s** (vegetarisch)

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Dough sheets - herbs - dried tomatoes - lettuce - roasted walnuts - honey mustard vinaigrette  
10,5

## **B e e t r o o t - r o c k e t s a l a d** (vegetarisch)

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Goat cheese - cherry tomatoes - roasted walnuts – Vinaigrette  
9,5

## **M e z z e** (vegetarisch)

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Falafel – Hummus – Lentils - stuffed Yufka leaves – Minzjoghurt – flatbread - tabbouleh  
14,5

## **S m o k e d t r o u t f i l l e t**

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smoked on elder wood - apple - cucumber - beetroot - reddish-limedip  
12,5

## **b a k e d g o a t c h e e s e** (vegetarisch)

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honey – rosemary – apple-cucumber-salad – tomato jam – roasted sunflower seeds  
10,5

## main courses

### **chicken breast with Gremolata**

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carrot – leek – lemon - garlic – kapers – parmesan – herb pasta

22

### **trout fillet**

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fried on the skin - dill butter - beet and apple vegetables - Wild garlic mashed potatoes

23

### **Veggie Bowl** (vegan)

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Chickpea curry - parsnip chips - apple - spinach - beetroot - radishes - basmati rice - buckwheat crunch

15,5

### **Lumberjack steak of pork**

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Onions - garlic butter - beans - potatoes

17,5

## **f i l e t o f w i l d b o a r**

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Rosmarinjus - Romanesco & glazed carrot - pumpkin duchess potatoes

31

## **s a l m o n t r o u t w i t h n u t a n d c h i l l i c r u s t**

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Coconut curry sauce - mango chutney - kimchi - basmati rice

24,5

## **w i t h a s c h n i t z e l a r o u n d t h e w o r l d**

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crispy pork schnitzel - Sage and lime cream - oriental lentil salad - Coriander peanut dip with ginger - roasted sweet potatoes

19,5

## **C u r r y w u r s t (g e r m a n s a u s a g e)**

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Fruity Curry Sauce - Steakhouse fries - Limettenaioli

11,5

## **s m o k e d t r o u t f i l l e t b o w l**

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Trout fillet from regional breeding – Edamame – beetroot – crunchy onions – soy sesame sauce – lentil salad – basmati rice

16,5

## **r o a s t w i l d b o a r**

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from the club - red wine shallot sauce - oven vegetables - fried napkin dumplings  
24,5

## **p o t b r a w n**

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Onion rings - Remoulade - potatoes  
14,5

## **M ü h l e n s c h n i t z e l**

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crusted Pork cutlet - mushrooms - leek - apples - pepper sauce - Steakhouse fries  
18,5

## **s p i c y p a n c a k e s** (vegetarisch)

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Fresh mushrooms - apple-leek cream – salad  
13,5

## **W i l d B o w l**

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wild ragout – red wine sauce with vegetable- spaetzle noodles– cranberrycrunch  
19,5

## **filled rice paper bags** (vegan)

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Corn - vegetable filling - Tempeh - curry sauce - rice - Mango Chutney - kimchi  
15,5

## **Penne Pasta** (vegetarisch)

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Cherry tomatoes - young spinach - pine nuts - scallions - herb pesto - fresh goat's cheese  
15

## **Wildbratwurst**

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warm red cabbage salad with chilli - potato and wild garlic puree - organic fig mustard  
14,5

## **Rumpsteak**

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Cafe de Paris-Butter - onionjam – green beans – fries  
28,50

## **Holsteiner Schnitzel**

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crusted Pork cutlet , Fried egg – homemade remoulade - fried potatoes  
16,5



## **S p i c y D u c k**

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marinates duck meat – asian style red gabbage – tabbouleh – baked rice balls  
19,5

## **T e m p e h - B u r g e r** (vegetarisch)

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baked tempeh - tomato - cucumber - salad - pesto - fries – limeaioli  
15,5

## **stuffed chicken legs**

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chicken legs – goat cheese – apricots – basil foam – mediterranean vegetables – grilles parmesan polenta  
24

## **v e g e t a b l e p a n c a k e** (vegetarisch)

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Wok Vegetables - Herbs - Fruit - Chili - Ginger - Cashew Crunch  
14,5

## **R i g a t o n i** (vegan)

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fruity, spicy tomato sauce - apple - beet - spinach leaves - dried tomatoes - coriander - roasted cashew nuts  
15,5

# **D e s s e r t**

## **C r è m e B r û l é e**

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fresh fruits

8,5

## **S c h w e d e n d e s s e r t**

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Vanilla Ice - apple compote - whipped cream - Advocaat

7

## **w a l n u t i c e**

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roasted walnuts , maple syrup , whipped cream

7,5

## **c i n n a m o n i c e c r e a m**

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Plum sauce – whipped

7

## **c o c o n u t   i c e   c r e a m**

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fresh pineapple - raspberry sauce – whipped  
7,5

## **l e m o n   s o u r   c r e a m   m o u s s e**

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Pear ragout with ginger  
8,5

## **t a r t**

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shortbread tart – cream - fruits  
6,5

Please talk to us about **allergies and intolerances**. We can then inform you individually about the ingredients and prepare your dishes individually.

All prices are in euros and include the statutory VAT.