



Appetizers

G, H **Potato soup** - 8,50

Parmesan - Rocket - Almonds 

F, H, L, I **Indian lentil soup** - 9,00

Red lentils - orange - ginger - coconut milk - chili -  tofu

F

soup of the day ** - € 8,50

just ask us

F, I, L, 1 **oriental quinoa salad** - 11,50



Chickpeas - carrot - red lentils - cumin

Raisins - chili - pointed cabbage - pomegranate - coriander

Mango chutney - baked tempeh



J, L, 1 **mixed salad** - 7,80

Leaf lettuce - honey mustard vinaigrette - sunflower seeds

A, G, H, J, L, 1

Baked feta cheese rolls- 11,50

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

G, H, J, L, 1

Beetroot-rocket salad- 11,00

Goat cheese - cherry tomatoes - roasted walnuts - Vinaigrette

A, C, G, I, L

spanish tapa variation - 18,00

Chicken croquettes – Olives – Patatas bravas – Marinated vegetables

Aioli – Manchego cheese – House-baked bread

-vegetarian alternative with falafel

-optionally with shrimp + 9.00

D, G, J, L

Smoked trout fillet- 13,50

smoked on elder wood - apple - cucumber - beetroot - reddish-limedip

G, J, 5, L,

Baked goat cheese- 11,90

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

A,C,D

Black Tiger Prawns - 14.50

House-baked bread – aioli



— Main courses —

A, G, L **Chicken breast Indian** - 24,00

fried vegetables - coriander - raisins - fruity curry sauce
rice balls - mint yogurt

A, D, G **Trout fillet** - 25,00

fried on the skin - dill butter - root vegetables - apple - grapes
Wild garlic mashed potatoes

A **VeggieBowl** - 17,00 *vegan*

Chickpea curry - vegetable potato chips - apple - spinach - beet
Radish - basmati rice - buckwheat crunch

H, I **Saddle of venison wrapped in Serrano ham** - 36.00

Redcurrant jus – zucchini – sun-dried tomatoes
Cashews – pumpkin Duchess potatoes

A, F, K, 1, 2, 5, 8

Poke Bowl - 17,50

Smoked tofu – mango – avocado – carrot
Cucumber – radish – edamame – rice
Sesame marinade

A, D, I, H

Salmon trout with nut and chilli crust - 26,50

Cherry tomato - zucchini - chicory - baby spinach - fruity tomato sauce - tagliatelle

A, C, E, G, I, L, 1

With a Schnitzel around the world- 21,50

crispy pork schnitzel - Sage and lime cream - Oriental-style quinoa salad
- Coriander peanut dip with ginger - roasted sweet potatoes

A, C, G

Currywurst (german sausage) - 14,00

Fruity Curry Sauce - Steakhouse fries - Limettenaioli

A, D, F, J, K, L, 1, 2, 5

Smoked trout fillet bowl- 18,50

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





A, C, G, I, L

Roast wild boar - 27,50

Leg of meat – rosemary jus – cherry tomatoes
Chanterelles – pan-fried napkin dumplings – pear chutney

C, D, G, J, L, 1

Pot brawn - 16,50

Onion rings - Remoulade - potatoes

A, C, G

Mühlenschnitzel - 19,90

crusted Pork cutlet - mushrooms - leek - apples - pepper sauce - Steakhouse fries



A, C, G, J, L, 1

Spicy pancakes - 15,50

Fresh mushrooms - apple-leek cream – salad

A, C, G, H, I, L

Venison Ragout - 24.50

Red wine sauce – Brussels sprouts – Apple
Honey – Almond – Cheese Spätzle

A, F

Filled rice paper bags - 17,50 *Vegan*

Corn - vegetable filling - Tempeh - curry sauce - rice
- Mango Chutney - kimchi

A, G, H

Penne Pasta - 16,00

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

G, J

Wild boar sausage - 15,50

Roasted pointed cabbage - apricot - chili - potato and wild garlic puree - fig mustard

C, G, L

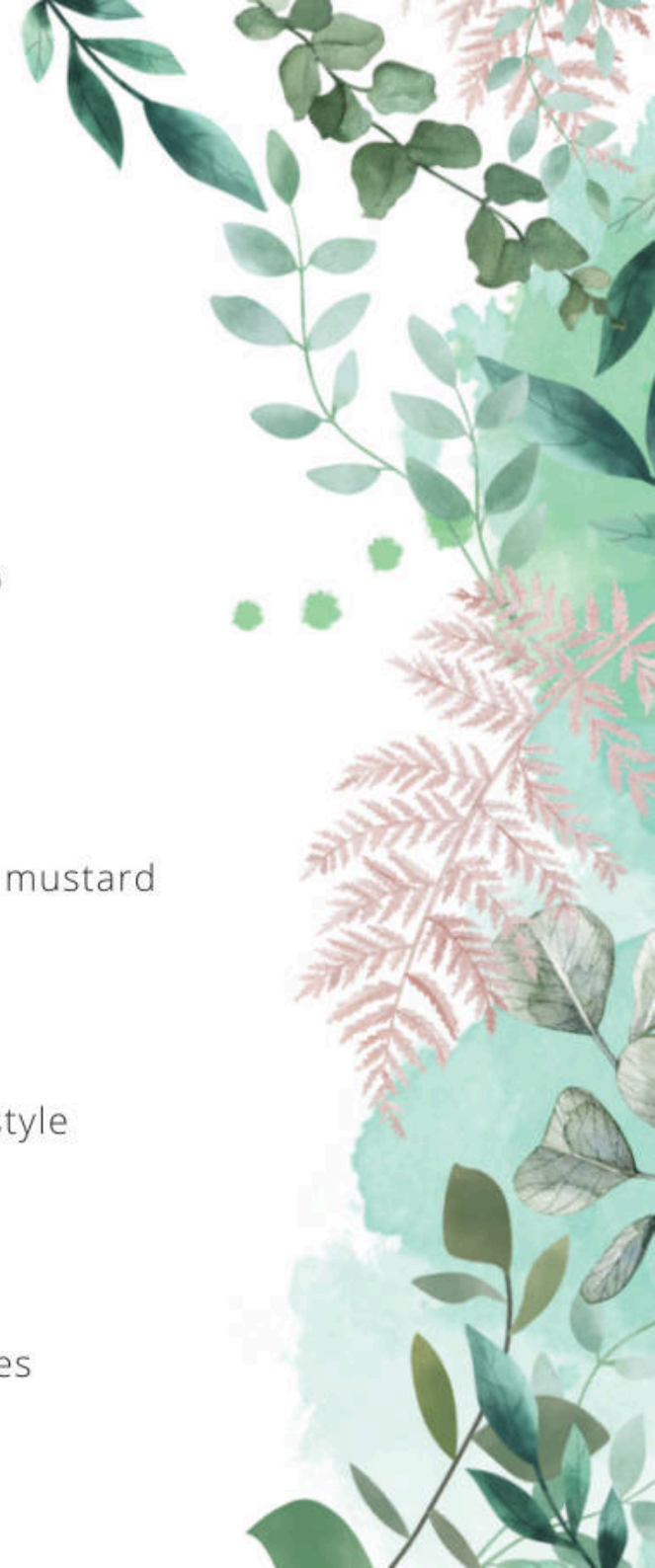
Rumpsteak - 29,90

Cafe de Paris-Butter - onionjam - green beans - Herb tortilla Spanish style

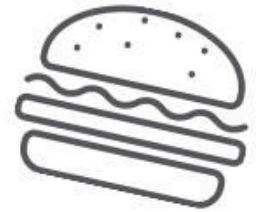
A, C, D, G

Holsteiner Schnitzel - 18,50

crusted Pork cutlet , Fried egg - homemade remoulade - fried potatoes



Burger



A, E, F, H, 1, 2, 5

Spicy Duck Burger - 23,00

Duck marinated spicy with kimchi, chicory, orange, chili, coriander peanut pesto and steakhouse fries

A, F, L, 1, 2, 4, 5, 8

Fungi Burger - 19,00 *Vegan*

Mushroom and spelt patty with tomatoes, cucumber, lettuce, tomato jam and steakhouse fries with BBQ dip

A, F, G, L, 1, 2, 4, 5, 8

Bramwald Wagyu Burger - 29,90

Juicy Wagyu beef burger with camembert, pear sauce, onion marmalade, tomatoes, gherkins, salad and steakhouse fries with BBQ sauce

Optional: sweet potatoes or scalloped fries for 2.50€ extra

1=colorant, 2=preservative, 3=antioxidant, 4=contains caffeine, 5=acidifier,
6=phenylalaninic acid, 7=contains quinine, 8=sweetener, 10=waxed.

A=Contains gluten / C=Egg / D=Fish / E=Peanuts / F=Soybean / G=Contains lactose /
H=Nuts / I=Celery / J=Mustard / K=Sesame / L=Sulphites

G, H, 2

Stuffed chicken legs - 26,00

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

A, C, F, G, H, 1, 2, 5

Vegetable pancake - 15,50



Wok Vegetables - Herbs - Fruit - Chili - Ginger - Cashew Crunch

A, I

Rigatoni - 17,50



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



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.