

Menu



appetizers

Asian curry soup $V10/F$ (vegan)

Vegetables - chili - coconut - ginger - lime

€ 5,90

Potato soup VG (vegetarisch)

parmesan-herb-cROUTONS

€ 5,40

Carrot soup VZ/G (vegetarisch)

green asparagus - goat cheese

€ 5,60

Lentils and carrot salad with $F/5/10$ (vegan)

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

€ 7,80

Baked feta cheese rolls $5/G/A$ (vegetarisch)

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

€ 8,50

appetizers

Beetroot - rocket salad Z/J/2 (vegetarisch)

Goat cheese - cherry tomatoes - roasted walnuts - Vinaigrette

€ 7,80

Mezze G/H/L/K/5 (vegetarisch)

Falafel, Hummus, Lentils, stuffed Yufka leaves, Minzjoghurt, flatbread

€ 10,50

baked goat cheese 10/J/Z (vegetarisch)

honey - rosemary - apple-cucumber-salad - tomato jam

7,80

mixed salad J (vegetarisch)

Honey mustard vinaigrette

€ 5,90

Main courses

corn chicken breast A/H/F/E/10

Nut Chili crust - curry sauce - mangetout - Mango chutney - basmati rice
€ 16,80

Trout fillet G/A

fried on the skin - dill butter - beet and apple vegetables - Wild garlic mashed potatoes
18,50

Veggie Bowl A/5/F/10/L (vegan)

Chickpea curry - parsnip chips - apple - spinach - beetroot - radishes - basmati rice - buckwheat
crunch
€ 11,80

Lumberjack steak of pork A/G/10/C/7/2/3

Onions - garlic butter - beans - potatoes
€ 14,90

(regional, nachhaltig)

Filet of wild boar G1

Porcini cream - Romanesco & glazed carrots - pumpkin-duchess potatoes
27,80

Main courses

Salmon trout with nut and chilli crust *A/E/H*

Coconut curry sauce - mango chutney - baby spinach - basmati rice

19,90

With a schnitzel around the world *A/H/V/G/C/Z/A10*

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

€ 16,90

Currywurst (german sausage) *A/G/V1/C/V10*

Fruity Curry Sauce - Steakhouse fries - Limettenaioli

€ 8,50

Wildschweinbraten *G/M/V/C*

from the leg - red wine shallot sauce - oven vegetables - fried napkin dumplings

22,80

pot brawn *G10/C/5/7/2*

Onion rings - Remoulade - potatoes

€ 9,90

Mühlenschnitzel *A/H/V/G/C10*

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

€ 14,50

Main courses

Spicy pancakes *AVCG/JA* (vegetarisch)

Fresh mushrooms - apple-leek cream - salad
€ 9,80

(regional, nachhaltig)
Wild Bowl *AGM*

wild ragout - red wine sauce with vegetable- spaetzle noodles- cranberry crunch
16,50

filled rice paper bags *AV1/5/F/10*

Corn - vegetable filling - Tempeh - curry sauce - rice - Mango Chutney (vegan)
€ 9,50

Penne Pasta *AVHVC/Z*

Cherry tomatoes - young spinach - pine nuts - scallions - herb pesto - fresh goat's cheese (vegetarisch)
€ 11,50

Wildbratwurst *VJL*

warm white cabbage salad with chilli - potato and wild garlic puree - organic fig mustard
€ 9,50

Rumpsteak *10/LG*

from heifer beef - rosemary butter, onion jam - green beans - steakhouse fries
23,80

Main courses

Holsteiner Schnitzel ATVC/8/7

crusted Pork cutlet, Fried egg - homemade remoulade - fried potatoes
€ 11,80

Tempeh - Burger G/ACF/HI (vegetarisch)

baked tempeh - guacamole - tomato - cucumber - salad - pesto - fries - lime
€ 10,90

Coq au vin 5/6/7/8/M

Chicken thighs - red wine stock - Mediterranean oven vegetables - rosemary potatoes
€ 16,90

pancake AC/GF/AZ/10 (vegetarisch)

Wok Vegetables - Herbs - Fruit - Chili - Ginger - Cashew Crunch
€ 9,50

Rigatoni AC/G/H/10 (vegan)

fruity, spicy tomato sauce - apple - beet - spinach leaves - dried tomatoes - coriander - roasted
cashew nuts
€ 11,50

additives :

1 dye / 2 preservative / 3 antioxidant / 4 flavor enhancer / 5 sulphuretted / 6 Blackened
/ 7 phosphate / 8 sweeteners
9 phenylalaline / 10 waxed

A gluten sustainably / C egg / E peanuts / F soybean / G lactose sustainably / H nuts / I celery
/ J mustard
/ K sesame / L sulfites / Z citrus

dessert

Crème Brûlée C/8/G

fresh fruits

€ 6,80

Schwedendessert 10/C/8/G

Vanilla Ice - apple compote - whipped cream - Advocaat

€ 5,20

walnut ice C/8/G/1/A

roasted walnuts , maple syrup , whipped cream

€ 6,70

cinnamon ice cream C/8/G

Plum sauce - cream

€ 5,40

coconut ice cream C/8/G/1

fresh pineapple - raspberry sauce - cream

€ 5,60

lemon sour cream mousse G/Z/10

Pear ragout with ginger

€ 5,80