

# Menu

# appetizers

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*Unsere Empfehlung!*

Asian curry soup <sup>1/10/F</sup> (vegan)

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Vegetables - chili - coconut - ginger - lime  
€ 5,90

Potato soup <sup>1/6</sup> (vegetarisch)

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parmesan-herb-croutons  
€ 5,40

pumpkin soup <sup>1/2</sup> (vegetarisch)

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Hokaidopumpkin - ginger - beetroot  
5,60

Lentils and carrot salad with <sup>(vegan)</sup> <sup>F/5/10</sup>

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Pomegranate - Mango chutney - Chili - Cumin - Celery, tempeh  
€ 7,80

mixed salad <sup>(vegetarisch)</sup>

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Honey mustard vinaigrette  
€ 5,90

# appetizers

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Baked feta cheese rolls <sup>5/G/A</sup> (vegetarisch)

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Dough sheets - herbs - dried tomatoes - lettuce - roasted walnuts - honey mustard vinaigrette  
€ 8,50

Beetroot - rocket salad <sup>Z/J/2</sup> (vegetarisch)

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Goat cheese - cherry tomatoes - roasted walnuts - Vinaigrette  
€ 7,80

*Unsere Empfehlung!*

Mezze <sup>G/H/L/I/K/5</sup> (vegetarisch)

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Falafel, Hummus, Lentils, stuffed Yufka leaves, Minzjoghurt, flatbread  
€ 10,50

baked goat cheese <sup>10/J/Z</sup> (vegetarisch)

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

7,80

smoked trout fillet <sup>10/C/Z/G</sup>

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smoked on alder wood - apple - cucumber - beetroot - fresh hotrseradish - sage limedip  
9,80

# Main courses

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

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

*Unsere Empfehlung!*

## Trout fillet G/A

*(vegan)*

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

## Veggie Bowl A/5/F/10/L

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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

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

*(regional, nachhaltig)*

## Filet of wild boar G/I

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Porcini cream - Romanesco & glazed carrots - pumpkin-duchess potatoes  
28,80

# Main courses

*Unsere Empfehlung!*

**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/G/C/Z/I/10

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/I/C/I/10

Fruity Curry Sauce - Steakhouse fries - Limettenaioli

€ 8,50

**smoked trout fillet bowl** A/K/L

Trout fillet from regional breeding - Edamame - red beet - crunchy onions - soy sesame sauce - lentil salad - basmati rice

14,50

# Main courses

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(regional, nachhaltig)

## Wildschweinbraten G//L/A/C

from the leg - red wine shallot sauce - oven vegetables - fried napkin dumplings  
22,80

## pot brawn G/10/C/5/7/2

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Onion rings - Remoulade - potatoes  
€ 9,90

## Mühlenschnitzel A/H/G/C/10

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crusted Pork cutlet - mushrooms - leek - apples - pepper sauce - Steakhouse fries  
€ 14,50

*Unsere Empfehlung!*

## Spicy pancakes A/C/G/J/l (vegetarisch)

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Fresh mushrooms - apple-leek cream - salad  
€ 10,80

(regional, nachhaltig)

## Wild Bowl A/G//L

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

# Main courses

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filled rice paper bags <sup>(vegan)</sup> A/1/5/F/10

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

Penne Pasta <sup>(vegetarisch)</sup> A/H/G/C/Z

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Cherry tomatoes - young spinach - pine nuts - scallions - herb pesto - fresh goat's cheese  
€ 10,80

<sup>(regional, nachhaltig)</sup>

Wildbratwurst I/J/L

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

Rumpsteak <sup>10/L/G</sup>

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from heifer beef - rosemary butter, onion jam - green beans - steakhouse fries  
24,80

Holsteiner Schnitzel <sup>A/H/C/8/7</sup>

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

# Main courses

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## Tempeh - Burger (vegetarisch) G/A/C/F/H/I

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

*Fmpfehlung!*

## Stuffed chicken legs 5/6/7/8/I/L

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chicken legs - goat cheese - apricots - basil foam - mediterranean vegetables - grilles parmesan polenta  
€ 18,90

## pancake A/C/G/F/A/Z/10 (vegetarisch)

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

## Rigatoni (vegan) A/C/G/H/10

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fruity, spicy tomato sauce - apple - beet - spinach leaves - dried tomatoes - coriander - roasted cashew nuts  
€ 10,80

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



# d e s s e r t

## Crème Brûlée C/8/G

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fresh fruits  
€ 6,80

## Schwedendessert 10/C/8/G

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Vanilla Ice - apple compote - whipped cream - Advocaat  
€ 5,20

## walnut ice C/8/G/1/A

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roasted walnuts , maple syrup , whipped cream  
€ 6,70

## cinnamon ice cream C/8/G/

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Plum sauce - cream  
€ 5,40

## coconut ice cream C/8/G/1

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fresh pineapple - raspberry sauce - cream  
€ 5,60

## lemon sour cream mousse G/Z/10

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Pear ragout with ginger  
€ 6,50

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