

Menu

appetizers

Unsere Empfehlung!

Asian curry soup ^{1/10/F} (vegan)

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

Potato soup ^{1/6} (vegetarisch)

parmesan-herb-croutons
€ 5,40

Carrot soup ^{1/2/6} (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

mixed salad ^(vegetarisch)

Honey mustard vinaigrette
€ 5,90

appetizers

Baked feta cheese rolls ^{5/G/A} (vegetarisch)

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

Beetroot - rocket salad ^{Z/J/2} (vegetarisch)

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

Unsere Empfehlung!

Mezze ^{G/H/L/I/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

(vegetarisch)

Main courses

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

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

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

Lumberjack steak of pork A/G/10/C/1/2/3

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

(regional, nachhaltig)

Filet of wild boar G/1

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

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

(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

Onion rings - Remoulade - potatoes
€ 9,90

Mühlenschnitzel A/H/G/C/10

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

Unsere Empfehlung!

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

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

(regional, nachhaltig)

Wild Bowl A/G//L

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

Main courses

filled rice paper bags ^(vegan) A/1/5/F/10

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

Penne Pasta ^(vegetarisch) A/H/G/C/Z

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

^(regional, nachhaltig)

Wildbratwurst I/J/L

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

Rumpsteak ^{10/L/G}

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

Holsteiner Schnitzel ^{A/H/C/8/7}

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

Main courses

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

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

Fmpfehlung!

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

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

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

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

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

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

d e s s e r t

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

Unsere Empfehlung!

lemon sour cream mousse G/Z/10

Pear ragout with ginger
€ 5,80