



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)

parmesan-herb

6

indian lentilsoup (vegan)

red lentil – orange – ginger – coconut - Tofu

7

Carrot soup (vegan)

mango – vegetable chips

5,5

Lentils and carrot salad with (vegan)

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

8,5

mixed salad (vegetarisch)

Honey mustard vinaigrette – vegetable

6,5

Baked feta cheese rolls (vegetarisch)

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

9

Beetroot - rocket salad (vegetarisch)

Goat cheese - cherry tomatoes - roasted walnuts – Vinaigrette

8

Mezze (vegetarisch)

Falafel – Hummus – Lentils - stuffed Yufka leaves – Minzjoghurt – flatbread - tabbouleh

11

Smoked trout fillet

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

10,5

baked goat cheese (vegetarisch)

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

8,5

main courses

chicken breast with Gremolata

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

17

trout fillet

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

19

Veggie Bowl (vegan)

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

12

Lumberjack steak of pork

Onions - garlic butter - beans - potatoes

15

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

Rosmarinjus - Romanesco & glacierte Möhren - KürbisHerzoginkartoffeln

29

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

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

21

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

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

18

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

Fruity Curry Sauce - Steakhouse fries - Limettenaioli

9

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

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

15

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

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

23,5

p o t b r a w n

Onion rings - Remoulade - potatoes

11

M ü h l e n s c h n i t z e l

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

15

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

Fresh mushrooms - apple-leek cream – salad

11,5

W i l d B o w l

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

17

filled rice paper bags (vegan)

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

10,5

Penne Pasta (vegetarisch)

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

12

Wildbratwurst

warm white cabbage salad with chilli - potato and wild garlic puree - organic fig mustard

10,5

Rumpsteak

Cafe de Paris-Butter - onionjam – green beans – fries

26

Holsteiner Schnitzel

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

13

S p i c y D u c k

marinates duck meat – asian style red cabbage – tabbouleh – baked rice balls

16,5

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

baked tempeh - guacamole - tomato - cucumber - salad - pesto - fries – lime

11,5

s t u f f e d c h i c k e n l e g s

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

18,5

p a n c a k e (vegetarisch)

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

11

R i g a t o n i (vegan)

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

12

D e s s e r t

C r è m e B r û l é e

fresh fruits
6,8

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

Vanilla Ice - apple compote - whipped cream - Advocaat
5,8

w a l n u t i c e

roasted walnuts , maple syrup , whipped cream
6,7

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

Plum sauce - cream
5,8

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

fresh pineapple - raspberry sauce - cream
6,2

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

Pear ragout with ginger
7

l e m o n - t a r t e

spiced coffee mousse - CranberryCrumble
8

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.