

OUR SUMMER MENU

King Prawn

Wild herbs / Curry / Cucumber

€ 12,00

Herbal cream soup

Own oil / Rye bread

€ 9,00

Beef filet

Aubergine / Artichoke / Polenta

€ 28,50

Plum

Mascarpone / Coffee / Almond

€ 8,00

Menu – 4 Courses – 49,5 Euro
Menu – 3 Courses (without soup) - 42,0 Euro

OUR CLASSICS

German young bull

Pak Choi / Curry / Black garden radish / sesame
11,0 Euro

Argentine wild water prawn

Melon / Tomato / Feta cheese / Olive
12,0 Euro

Tomato

As gazpacho / Melon / Mint
9,0 Euro

The fish of the day

Seasonal side dish

- Please don't hesitate to ask our service -
Market price

Bio Chicken

Bio Chicken breast / black lentils / Celery variation
24,50 Euro

OUR CLASSICS

Pasta

Belper cheese bulb / Spinach / Pine nut

18,0 Euro

Boar

Torpedo noodles / Gremolata herbs / own jus

27,0 Euro

Curd

Wood berries / Oat flakes/ Lemon

9,0 Euro

Blue-veined cheese

Raspberry/ Beetroot / White chocolate

11,0 Euro

REGIONAL / SUSTAINABLE / AWARE

Trout

Cucumber / Rye bread / Yoghurt

Samlet

Cauliflower / Gooseberry / Butter crumb

Hessian calf's liver

Herbs frankfurt style / Potato / Onion

Lamb from the farmyard Berbalk

Carrot / Apricot / Parsley

Cherry

Rye / Sour dock / Curd

Menu – 5 Courses - 83,0 Euro

Menu – 3 Courses - 53,0 Euro

Wine degustation – 5 Courses - 35,0 Euro

Wine degustation – 3 Courses 20,0 Euro