

September Menu

Jubilee Menu – 10 Years Guy

Roasted Prawns with Papayasalad
and Anchovi – Tamarillo Jam

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Poached Mulled in Artichokes, Olives, Tomatoes Brew

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Crusty belly of Pork, braised Raddichiosalad
and Orange – Curry brew

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Haunch and back of Deer, Cabbage turnip,
Mushrooms and spicery leaf of Noodles

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Passionfruit – Berries Terrine, Coconut Ice Cream
and lukewarm Chocolate Cake

Inclusive the complementing Wines
to each Course
59,50 Euro

Vegetarian Menu

Potatoes Goody with Olives – Fig Chutney
and Tomatoes Cocktail

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Olive – Crème Brûlée, Soup of Melon, Balsamic

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Lemongrass – Ginger Granitè with Strawberry

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Poached Egg, Summertruffles,
crispy Strudel of Black Chanterelles and Peas

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Ricotta Ravioli
with Saffron Ice Cream and baked Sour Cream

Inclusive the complementing Wines
to each Course
59,50 Euro

Starters

Roasted Prawns with Papayasalad
and Anchovi – Tamarillo Jam
11,00 Euro

Prime Boiled Veal, Tongue of Veal,
Turnip Cabbage, Leek and Sauce Gribiche
15,00 Euro

Potato Goody with Olives – Fig Chutney
and Tomato Cocktail
-vegetarian-
11,00 Euro

Bisque from Shellfish
with marinated Filet of Veal
14,00 Euro

Entrée

Snacks from Scallop and Lobster
with Potato and Pea
(Burger, fried Sausage and Shashlik)
21,00 Euro

Crusty belly of Pork, braised Raddichiosalad
and Orange – Curry brew
13,00 Euro

Tiramisu of smoked Eel and Pumpernickel
with spicy stewed Plums
17,00 Euro

Main Course

Medaillon of Anglerfish on Ravioli filled with Oxtail
and young Leek
27,00 Euro

Smoked Halibut with Celery – Mango Chutney,
crispy Peas and Marjoram
29,00 Euro

Wild Boar Piglet with Red Currant Jus,
Cauliflower and Chanterelles
28,00 Euro

Fillet of Beef with Scallop, Garlic – Artichoke Terrine,
Chicory and Eggplant
29,00 Euro

Dessert

Ricotta Ravioli
with Saffron Ice Cream and baked Sour Cream
12,00 Euro

Vanilla – Crème Brûlée
with Peach Ragout and white Chocolate Sherbet
10,00 Euro

Coffee – Mascarpone with Raspberry
and Chocolate Kiss
13,00 Euro

Cheese Selection
12,00 Euro