

## Weekly ticket from 16 December 2024



Our aperitif recommendation:

Ruby-Spritz <sup>1,2</sup> alcohol-free 0,2l 5,50€  
Mediterranean Spritz, lemony-fruity with fine bitter notes  
Gold award at the World Alcoholfree Awards 2024, winner Best Aperitif

Pear and celery soup with fried sage and black bread croutons <sup>18,20</sup> 5,20€

Lamb's lettuce in potato dressing with bacon and croutons <sup>13a,18,20,22</sup> 10,30€

\*Roast suckling pig with potato dumplings and coleslaw <sup>2,20</sup> 17,80€

Pork tenderloin with morel cream sauce, vegetables and potato gratin <sup>18,20</sup> 23,60

Tender pink roasted beef fillet medallions with pepper-cognac sauce, vegetables and potato gratin <sup>13a,15,18,20</sup> 31,20€

Duet of sea bream and king prawn with white wine sauce, Swiss chard and hash <sup>browns 13a,16,18,20</sup> 26,30€

\*Ravioli with walnut cream cheese filling, served with brown butter and parmesan slivers <sup>13a,15,18,19c</sup> 16,20€

Roast venison with herb sauce, fried mushrooms, vegetables and croquettes <sup>13a,15,18,20</sup> 23,90€

Extra side salad <sup>20,22</sup> 3,50€

Gingerbread mousse with sour cherry compote <sup>13a,15,18,19a</sup> 6,70€

