

Weekly menu for 17 February 2025

Our aperitif recommendation:

Ruby-Spritz ^{1,2} alcohol-free <i>Mediterranean Spritz, lemony-fruity with fine bitter notes</i> <i>Gold award at the World Alcoholfree Awards 2024, winner Best Aperitif</i>	0,2l	5,50€
Tomato cappuccino with parmesan chip ^{13a,18,20}		5,30€
Lamb's lettuce with grilled venison fillets and caramelized apple slices ^{13a,18,20,22}		10,30€
*Roast suckling pig with potato dumplings and Bavarian cabbage ^{2,20}		17,80€
Cabbage rolls with onion-bacon sauce and mashed potatoes ^{2,10,13a,18,20}		15,20€
Beef tenderloin strips with bell pepper mushroom sauce and spaetzle ^{13a,15,18,20}		24,80€
Pink roasted venison nut (<i>part of the leg of venison</i>) with raspberry sauce, Vegetables and croquettes ^{13a,15,18,20}		24,70€
saltim bocca of sea bream with pesto, green asparagus and buttered potatoes ^{2,10,16,18,20}		23,90€
Ravioli with walnut cream cheese filling, served with brown butter, arugula and cherry tomatoes ^{13a,15,18}		16,50€
Extra side salad ^{20,22}		3,50€
Blueberry cream garnished with fresh fruit ^{13a,15,18,19a}		6,70€
"Chocolate Duet" White chocolate mousse and chocolate brittle parfait with raspberry sauce ^{13a,15,18,19a+b}		10,80€