



SEASONAL MENU

Starter

<i>Sashimi of salmon with Tobikko caviar, Wasabi jus and Wakame salad</i>	€ 13,50
<i>Carpaccio involtini of beef fillet and grilled king prawns with Aioli of smoked garlic and mixed lettuce tips with tomato vinaigrette</i>	€ 14,50
<i>Spicy tatar of tuna with curry crème, crispy shrimp dim sum and Chinese cabbage in Szechuan dressing</i>	€ 13,50

Soup

<i>Dual soups of pepper with crispy baked feta cheese</i>	
<i>Crayfish soup “Hamburg style”</i>	€ 9,50

Vegetarian

<i>Fresh summer vegetables with Kaffir curry broth, marinated tempura eggplant and Udon noodles</i>	€ 17,50
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Fish

<i>Medium rare grilled steak of tuna with sauce béarnaise, spinach “French style” and French fries</i>	€ 25,50
<i>Deep fried battered cod with sauce remoulade and salad of fried potatoes ^(p)</i>	€ 17,50
<i>Recommendation - „catch of the day“ from our coast fishermen</i>	<i>on request</i>



Meat

Grilled Tandoori of corn-fed chicken breast with sweet potato fries and Caesar salad

€ 19,50

Pink fried breast and crispy leg of Barberie duck with hoisin jus, summer vegetables and rice fritters

€ 27,50

Medium rare grilled fillet of willow feeded ox with red peppercorn butter, spinach “Grandmother Style” ^(p) and Roman polenta

€ 29,50

Roast beef „cold“ with sauce remoulade, pan-fried potatoes and mixed salad

€ 19,50

Fresh made spicy tatar of beef with gherkins, roasted sour dough bread and butter

€ 21,50

Escalope of veal „Viennese style“ (served twice) boysen berry jelly, potato “Rösti” and mixed green lettuce in sage butter and lambs lettuce tossed in boysenberry vinaigrette

€ 23,50

Pan fried breaded prime boiled veal with horseradish crème, young vegetables in veal nage and potato spring onion mash

€ 22,50

Braised leg of venison with chantarelles in game cream sauce, Princess beans ^(p) and Williams potato

€ 27,50

Dessert

Homemade waffle ice-cream with marinated strawberries and vanilla pod double cream

€ 9,50

Crème brûlée of bourbon vanilla pod with nut brittle and raspberry - peach sorbet

€ 9,50

Ingredients: (p) pickling salt