

MEAT DISHES

STARTER

Thinly-sliced smoked grouse

with sweet and sour vegetables and a lime dressing

SOUP

Poultry broth

with a garnish of ostrich and spicy omelette

SIDE DISH

Roast quail breast

on a potato mousseline and fried carrot

MAIN COURSE

Roast venison loin

with forest mushroom and parsnip puree

DESSERT

Cheese plate

with kletzenbrood (rich fruit loaf) and fig compote



FISH DISHES

STARTER

Redfish fillet salad

with sweet and sour radish and herb vinaigrette

SOUP

Cup of homemade fish soup

with prawn and chives

SIDE DISH

Pan-fried dorado fillet

with Mediterranean vegetables
and oregano sauce

MAIN COURSE

Slow-cooked cod fillet

with pointed cabbage and a riesling sauce with shallots

DESSERT

Parfait of amarena cherries

with a citrus sauce

VEGETARIAN DISHES

STARTER

Crostini

with harissa, avocado and quail egg

SOUP

Mustard soup

with roasted hazelnut

SIDE DISH

Open "ravioli"

with roasted vegetables, mozzarella
and fennel sauce

MAIN COURSE

Grilled celeriac

with oyster mushroom, Parmesan and basil oil

DESSERT

Almond bavaois

with amaretto and almond croquettes