



Starters | cold | hot

pate of foie gras matured with Hennessy XO Cognac apricots marinated in sweet apricot vinegar toasted brioche bread	€ 26,50
fried Foie Gras balsamic cherries butter brioche	€ 26,50
belgian lettuce  raddish vinaigrette cucumber chives seed oil	€ 12,00
Red chicory "lukewarm"  pickled kohlrabi hazelnut frisee hazelnut vinaigrette	€ 17,00
beet root and goat cheese  raw marinated tatar raspberry vinaigrette raspberry	€ 17,00
clear beef soup semolina dumpling chives	€ 12,00
chestnut foam soup  sour cream orange celery oil	€ 10,50
hand dipped scallops from norway fried in nut butter Jerusalem artichoke pickled bulbous shiso-miso sauce	€ 26,00



main courses | fish | meat | vegetarian

fished loupe de mer filet from wild capture € 48,00
artichoke ragout | polenta slices | white tomato foam sauce

hand dipped scallops from Norway starter € 36,00
fried in nut butter | Jerusalem artichoke main course € 69,00
pickled bulbous | shiso-miso sauce

turbo filet from wild capture in the bretagne € 46,00
leek vegetables with perigord truffle | beurre blanc | perigord truffle

blood sausages “ crispy bakes” starter € 15,00
made by our own in the kitchen with love and passion main course € 24,50
celery puree | pear | beans | bacon south

braised cheeks from milk veal € 38,50
polenta slices | celery puree | madeira jus

classic wiener schnitzel € 36,50
from veal filet | potato salad | creamy cucumber salad | lemon
cold stirred cranberries | baked in butter fat

poached polenta slices  € 27,50
romanesco | cauliflower | parmesan foam

homemade maultasche from milk calf starter € 18,50
jerusalem artichoke puree | port wine jus main course € 27,50

braised leg of bavarian wild hare € 39,00
barberry sauce | raspberry | port wine – red cabbage | potato noodles





from the grill | out of the oven | fish | meat

prime tenderloin „gras fed“	€ 42,00
argentinian free-range a huge classical serving in our restaurant ca. 220 g our recommendation medium-rare	
chateaubriand for 2 persons	p. Person € 56,00
middle cut of beef tenderloin served with sauce bearnaise our recommendation medium-rare medium	
big wild caught sole for 2 persons	p. Person € 59,00
original „dover“ sole from the british coast pan fried to perfection parsley-lemon butter	
sole from Brittany	€ 58,00
chateaubriand from monkfish for 2 persons	p. Person € 29,00
thyme bread crust sage butter capsicum confit	
saddle of venison from local huntig for 2 persons	p. Person € 42,00
juniper cream sauce	
“lable rouge” corn chicken fried whole for 2 person	€ 129,00
morel cream sauce carved at the table preparing time 50 min.	
side orders	
home made potato noodles	€ 10,50
the legendary truffle fries a signature dish of our restaurant	€ 12,50
parmigiana reggiano shavings of umbrian truffle	
roasted potatoes with bacon & majoram	€ 9,50
parsley upon request also WITHOUT bacon	
baked eggplant in the Tuscan style	€ 10,00
cherry tomato sauce herbs mozzarella di buffalo	
steamed vegetables	€ 9,50
broccoli cauliflower carrots green beans romanesco	
winter salad	€ 9,50
raspberry vinaigrette	