



### -The perfect Aperitif-

#### **Our Homemade Orange lemonade**

**Made from freshly squeezed oranges**

**No. 1 | non alcoholic with | soda | mint | 0,5l € 8,50**

**No. 2 with lemon liqueur € 10,50**

**No. 3 | with sparkling wine | € 12,50**

#### **Starters | cold | hot**

**pate of foie gras | from our own production** € 26,50  
matured with Hennessy XO Cognac  
quince chutney| toasted brioche bread

**fried Foie Gras** € 26,50  
peppered vinegared cherries | toasted brioche bread

<b>we recommend a glass with our goose liver dishes</b>	<b>0,1l</b>	<b>€ 10,00</b>
<b>burg ravenburg   2022 riesling cabinet</b>		

**caesar salad | according to our way** € 16,50  
legendary parmesan dressing | lettuce hearts | croutons | planed parmesan

**bankok beef fillet yakitori** € 17,50  
beef fillets skewers | ponzu-terijaki-sauce | edamame | lime

**beef filet tatar and burrata from puglia** € 24,50  
sale aromatico | confited cherry tomatoes | basil coulis

**clear beef soup | strong** € 12,00  
semolina dumpling | chives

**clear fish soup | slightly spicy** € 15,00  
fish fillets | black tiger prawn

**foam soup of spring herbs** € 14,00  
goat cheese-nettle dumpling




**main courses | fish | meat | vegetarian**

**loupe de mer filet from wild capture in the Bretagne** € 48,00  
bouillabaisse hollandaise | green asparagus | potato-olivepuree

**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 | dark beer sauce

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

**calf’s liver Berlin style | fried in butter** € 32,00  
potato puree | onions | port wine jus

**truffle risotto**  € 32,00  
parmesan risotto | green asparagus | pine nuts | truffle





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

### **Pluma- the piece of feather from the grill** € 36,00

Cerdo Ibérico Bellota pig  
from the largest nature reserve | the Extremadura | more than organic  
no concentrated feed | free-roaming all year round | certified slow meat  
we serve the meat "A Point"

### **entrecôte from milk veal** € 46,00

morel cream sauce  
our recommendation | medium | "A point"

### **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 € 58,00


middle cut of beef tenderloin | served with sauce bearnaise  
our recommendation | medium-rare | medium


## side orders

**rösti from palatinate potatoe**  € 10,00  
fried in butter

**roasted potatoes with bacon & majoram** € 9,50  
parsley | upon request also WITHOUT bacon

**gratinated leaf spinach Tuscan style**  € 10,00  
parmesan | cherry tomato

**steamed vegetables**  € 10,00  
broccoli | cauliflower | carrots | green beans | romanesco | green asparagus

**japanese mushroom cassoulet**  € 10,00  
sesame | spring garlic | yakisoba sauce | ginger