

Weeks of Wild Geese



Soups

clear broth from chicken **8.50 €**
vegetables / fine dumplings

pumpkin cream soup **9.80 €**
Porcini mushrooms/ roasted kernels / croutons

Starters

crispy spring roll **12.50 €**
asian minced meat-vegetable-filling
sweet-sour chili sauce
fresh lettuce

baked soft goat cheese **13.50 €**
hazelnut crust / pear cranberry chutney
seasonal salad / raspberry dressing

beef carpaccio **14.90 €**
rucola / pine nuts
grated Parmesan

Seared goose liver **14.90 €**
lamb`s lettuce in potato-bacon-dressing

Vegetarian

forest mushrooms à la crème 16.50 €
sage tagliarini
herb salad

sage gnocchi 17.50 €
Gorgonzola cream
Orange-fennel-cherry tomatoes / fresh lettuce

Salad

Variation of mixed lettuce salads
white balsamic dressing
cucumbers / tomatoes / baguette 10.30 €
optional:
- mediterranean vegetables / feta cubes / watermelon 15.90 €
- fried strips of turkey breast / mushrooms 15.50 €

Meat & poultry

roast beef - cold - 17.80 €
pink roasted
sauce remoulade
green beans / fried potatoes

steak from saddle of pork 17.90 €
creamy pepper sauce
green beans / roasted potatoes

turkey escalope "edible town" 18.50 €
red onions / homemade herb butter / bacon
fried potatoes / lettuce

wild boar ragout 24.90 €
Juniper cranberry apple sauce
truffled creamed savoy cabbage / hazelnut dumplings

cap of veal rump 26.50 €
horseradish sauce
glazed beetroot / potato pumpkin mash

goose drumstick 29.70 €
orange sauce
red cabbage with apples / potato dumplings

sirloin steak 29.90 €
from home nature
red braised onions / homemade herb butter
green beans / rosemary potatoes

Fresh from river & sea

fried scampi 23.50 €
garlic / herbs / pesto tagliarini
cherry tomatoes / Rucola / parmesan
pine pips / fresh lettuce

pike-perch fillet 23.80 €
fried on the skin
white wine sauce
cream sauerkraut / mustard seed-dill-potatoes

A special offer for 4

(reservation minimum 3 days in advance)

The whole Goose

**orange sauce / red cabbage with apples / potato dumplings
and a bottle of red wine 0.75L included**

€149.00

- LMIV - Food Information Regulation
Ask our waiters for a list of allergens!

Sweets & savoury

Desserts

chestnut-parfait <i>cookie & cherry ice cream / prune ragout</i>	9.80 €
apricot-almond-parfait <i>berry ragout / yoghurt ice cream</i>	9.50 €
crème brûlée <i>chocolate tart walnut ice cream</i>	10.50 €

Cheese

Tête de Moine <i>fig mustard grapes / walnuts Ciabatta</i>	9.40 €
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„happiness hormones“

handmade chocolates <i>from our own confiserie</i>	piece	1.70 €
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Coffee

<i>Cup of coffee</i>	2.50 €
<i>Espresso</i>	2.70 €
<i>Cappuccino</i>	3.30 €
<i>Latte Macchiato</i>	3.50 €