



Aperitif

Kalê Sour
8,90

Homemade „Maibowle“
4,50

Asparagus soup
with dehydrated tomatoes & salty caramel almonds
7,00

Tartlette with goat's cheese,
leek confit & apple
9,00

Longterm cooked Entrecôte with beetroot
truffle emulsion, egg & cucumber relish
12,90



Homemade ravioli with sun-ripened tomatoes,
Feta, sage & herbs salad
14,00

Asparagus with sauce hollandaise
& potatoes
15,90
with Viennese Schnitzel
25,00

Longterm cooked veal
with young carrots, rhubarb & Fregola
24,50

Red mullet with white asparagus risotto,
caramel nuts, pink pepper & vanilla fennel
24,00

Tournedos of beef with asparagus,
celery, potatoes & sauce Hollandaise
26,50



Curd mousse with caramell ganache,
pyramid cake crumbles, coffee gel & pineapple
9,50

Wine

Spätburgunder - Becker
0,1l – 5,80

Silvaner Iphöfer Kalb – Johann Ruck
0,1l – 5,90

For a detailed list of potential additives and/or allergens please consult our
service staff. If you suffer under certain allergies/incompatibility please contact us.
We prepare your dishes, according to possibility, closely to your needs.