

Menu

Appetizer

Ham from Freiämter wild boar
with roasted Hokkaido pumpkin in a pumpkin seed chili coating
19,50 €

or

Crostini with pickled salmon, pea and mint cream and pickled cauliflower
14,50 €

Soup

Cream of Hokkaido pumpkin soup with pumpkin seed oil
9,50 €

or

Beef broth with homemade marrow dumplings 8,00 €

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Salads from the buffet 8,50 €

or

Homemade fruit sorbet 3,00 €

Main courses

Homemade "pumpkin" gnocchi on tomato chutney with parmesan foam, roasted pumpkin seeds and fried parsley
29,50 €

Homemade Greek venison burger
Venison burger with feta cream and pickled peperoncini
served with Pont Neuf fries and homemade ketchup
28,50 €

Fried pike-perch fillet with spring onions
and chestnut risotto
33,00 €

Back steak of Argentinian pasture-fed beef with herb butter and crispy fried onions
served with small broccoli florets and mashed potatoes
38,50 €

Roasted medallions of Brettentäler saddle of venison
with pumpkin-cranberry vegetables and duchess potatoes
42,00 €

Menu of the season

Homemade venison terrine on vanilla pear ragout

Cream soup of Hokkaido pumpkin with pumpkin seed oil

Fried pike-perch fillet with spring onions
and chestnut risotto

Sorbet or salad

Roasted medallion of beef fillet with Bernaise sauce
served with a colorful vegetable bouquet and French fries Dauphine

or

Homemade cream cheese maultaschen in cream stock
with sun-dried tomatoes and rocket salad

Rosella from the Roser cheese dairy with fruit mustard

Homemade pumpkin and ginger ice cream on apple ragout with pumpkin seed oil

Menu complete 98,00€

Small menu

(4 courses soup, sorbet or salad, main course & dessert) 65,00 €

Our dessert recommendation

Fruit cup	11,00€
Mixed ice cream 8,50 € with whipped cream	9,50€
Homemade nougat parfait with bound cherries and pomegranate sorbet	12,50€
Homemade pumpkin and ginger ice cream on apple ragout with pumpkin seed oil	12,50€
"Ludinmühle-style egg liqueur cup" with chocolate ice cream and whipped cream	12,50€

Our cheese recommendation

Rosella from the Roser cheese dairy with fruit mustard	10.50€
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You are welcome to view the allergens contained in the dishes in a separate list.