

Vorspeisen

Appetizers

Salatvariationen

Tomate | Gurke | Paprika | verschiedene Blattsalate |
Kräuter-Orangen-Dressing | Baguette

mixed salad plate

tomato | cucumber | pepper | various leaf salads | herb- orange dressing | baguette

Klein / *small* 6 €

Groß / *large* 9 €

dazu nach Wahl:

on your own choice:

Gebratene Rinderfiletstreifen

fried beef fillet strips

12 €

Gebratene Maishähnchenbruststreifen

fried corn-fed chicken breast strips

8 €

Karamellisierter Ziegenweichkäse

caramelized soft goat cheese

7 €

Schwarzwurzelsüppchen

gebratene Chorizo | Kräuter

black salsify soup

fried Chorizo | herbs

7 €

Rote Beete Carpaccio

Ziegenkäse | Walnuss | Himbeer-Dressing | Feldsalat | Knoblauch

beetroot carpaccio

goat cheese | walnut | raspberry dressing | lettuce | garlic

9,50 €

Dreierlei belegte Blinis

Räucherlachs | Rohwurst | Matjes Tartar | Salat

three kinds of topped blinis

smoked salmon | raw sausage | herring tartare | salad

12€

“Tagesempfehlung”

Our daily offer

Preis auf Anfrage

Bitte sprechen Sie uns an!

Please contact us!

Hauptgerichte

Main course

Schweinefilet unter der Kräuter-Pfeffer-Kruste

Rotweinsauce | Kroketten | buntes Gemüse

pork tenderloin under a herb and pepper crust

red wine sauce | croquettes | mixed vegetables

21,50 €

Hausgemachter Sauerbraten

Jus | Wickelklöße | Rotkohl

homemade Sauerbraten

jus | wrapping dumplings | red cabbage

19,00 €

Gebratene Maishähnchenbrust

Pesto | Brokkoli | Limetten-Linguine

roasted corn-fed chicken breast

pesto | broccoli | lime linguine

18,50 €

Tranchen von der Rinderzunge

Jus | Erbsen | Kräuterkartoffeln

slices of beef tongue

jus | peas | herb potatoes

18 €

Rosa Barbarie Entenbrust

Portweinsauce | Karamell-Karotten | Kartoffelgratin

pink Barbary duck breast

port wine sauce | caramelized carrots | potato gratin

24,50 €

Gebratenes Rinderfilet, 180g

Schalotten-Rotweinsauce | Bohnenbündchen | Drillinge

beef fillet, 180g

shallot and red wine sauce | green beans | small potatoes

32,50 €

Winterlicher Burger

Beef-Patty | Preiselbeer-Mayonnaise | rote Zwiebel | Bacon |
Brie | Feldsalat | Pommes frites

Winter Burger

beef patty | cranberry mayonnaise | red onion | bacon | brie | lamb's lettuce | French fries

20,50 €

Fisch

Fish

Heilbutt gebraten

Weißweinsauce | Basmati Reis | Karotten-Fenchel-Gemüse

pan-fried halibut

white wine sauce | Basmati rice | carrot and fennel vegetables

23,50€

Lachsfilet

Kräutersauce | Lauch-Tomaten-Gemüse | Graupenrisotto

salmon fillet

herb sauce | leek and tomato vegetables | pearl barley risotto

20,50€

Vegetarisch

Vegetarian

Vegane Gemüse-Champignonköpfe

Tomatensauce | Kartoffelstampf | Blattsalate

vegan vegetable mushroom caps

tomato Sauce | mashed Potatoes | leafy salad

16,50 €

Piccata von der Aubergine

Gemüse | Pasta | Rauke

eggplant piccata

vegetables | pasta | arugula

17,50 €

Dessert

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Lauwarmer Apfel-Baumkuchen

Schokolade | Walnusseis | Minze

warm Baumkuchen with apple

chocolate | walnut ice cream | mint

6,50 €

Affogato

Espresso | Vanilleeis

Affogato

Espresso | vanilla ice cream

4,50 €

Auszug aus unserer Eiskarte

Excerpt from our ice cream menu

Schwedeneisbecher

Vanilleeis | Apfelmus | Sahne | Eierlikör

Swedish ice cream sundae

vanilla ice cream | apple sauce | whipped cream | egg liqueur

8,20 €

Für Allergene und Lebensmittelunverträglichkeiten fragen Sie bitte unser Servicepersonal.

For allergens and food intolerances, please ask our service staff.