

## menu

scallop with herbs | green asparagus | herbal salad

2016 Riesling | Staatsweingut Karlsruhe-Durlach (Baden) | 0,1l 4,70

\*\*\*\*\*

asparagus saffron soup | vegetables chips

\*\*\*\*\*

two times of calf :filet and braised | potato flan | colorful vegetables

2012 Blaufränkisch | Weingut Burgravensburg (Baden) | 0,1l 4,70

panna cotta | dark chocolate mousse | strawberry | chocolate cake

2014 Rieslaner | Weingut Ellermann-Spiege (Pfalz) | 5cl 3,90

€ 63,00 4course menu

€ 75,00 4 course menu - inclusive wine

we also serve the meal components separately!

### appetizers

lentil soup | cryfish € 9,50

clear oxtail soup | vegetables € 10,50

leaf salad with tomato, cucumber, cress & roasted seeds/small port. € 8,90/€ 5,50

wild herb salad | baked bio egg | rösti | pickled salmon € 15,50

three times of goat cheese: serrano | crème brulée | crispy chocolate € 16,90

### main courses

braised bio beef chest | horseradish | blue potato | beetroot € 24,90

2015 WeißweinCuvee | Bio | Vegan | trocken | Weingut Helde (Kaiserstuhl-Baden) 0,1l € 4,10

blue gnocchi | saffron vegetables | spinach | crispy cheese € 18,90

2015 Chardonnay | QbA | dry | Weingut Schittler (Reinhessen)\* 0,1l € 4,10

filled bioturkey | herbs | fettuccine | cherry tomato ragout € 26,90

2015 Riesling Turmberg | QbA | trocken | Staatsweingut Karlsruhe-Durlach (Baden)\* 0,1l € 4,70

medium bio pork shoulder | shallots chutney | polenta | beans with bacon € 28,90

india Pale Ale | Craftbeer | Riedenburg 0,3l € 4,90

braised shoulderpraline from beef | grape | ofenschlupfer | vegetables € 25,90

2015 Spätburgunder | Bio | QbA | trocken | Weingut Ellermann-Spiegel (Pfalz) 0,1l € 4,70

dorade filet | tomato spinach risotto | vegetables € 18,90

2015 Sauvignon blanc | QbA | trocken | Weingut Naegele(Pfalz) 0,1l € 5,70

creamy tomato spinach risotto | vegetables € 18,90

2016 Grauburgunder | QbA | trocken | Weingut Ellermann-Spiegel (Pfalz) 0,1l 3,90

### Dessert

tonka creme brulée | chocolate praline | sherbet of your choice € 10,90

chocolate therapy: cake | mousse | sherbet | crunch € 13,90

2times rhubarb: crumble & brawn | vanilla ice cream € 10,90

white elder prosecco soup | yogurt lime ice cream | chocolate € 8,90

cheese dessert: pecorino | saint nectaire | goat cheese | iberico cuvee € 14,90

chocolate cake | crème brulee | – solo € 5,90/ € 4,90