

Starters

Colorful tomatoes / buffalo mozzarella / basil ice cream € 16,80

*Fresh young herring / cucumber / radish /
marinated onions* € 16,50

Homemade beefham / purple sauerkraut / apricots € 16,80

Soup

Cucumber-fennel cold soup / dill € 6,80

Pea consommée / oxtail praline € 8,20

Regional Menue

Homemade beefham / purple Sauerkraut / apricots

or

Soup of the day

∞

Asparagus-almond-ravioli / tomatoes / wild garlic

or

Crispy duck leg / turnips / potato dumplings

∞

Two different sorbets

∞

€ 38,00

Main dishes

<i>Homemade tagliatelle / chanterelle mushrooms à la crème or natural</i>	€ 19,80
<i>Asparagus-almond-ravioli / tomatoes / apricots</i>	€ 19,80
<i>Filet of char / crayfish / peas / snow peas / sauce béarnaise / lemon ravioli</i>	€ 29,00
<i>Sheatfish in a potato coat / nettle / capers / elderflower foam</i>	€ 28,00
<i>Franconian duckbreast / turnips / potato dumplings</i>	€ 25,00
<i>Lambs loin / cucumber / tomatoes / yoghurt / potato terrine /</i>	€ 34,00
<i>Beef tenderloin / seasonal vegetables / pepperjus / potato pyramid cake</i>	€ 34,50

Dessert

<i>Three different homemade sorbet / fresh fruits</i>	€ 12,80
<i>Strawberry-yoghurt-tartelett / carmalized rhubarb / white chocolate ice cream</i>	€ 12,80