

# Menu

*Dear guests, Welcome to our restaurant.  
Each of our meals is prepared exclusively by hand under the use  
of traditional recipes and high quality fresh products manufactured in our house.*

## Appetizers

Muscat pumpkin cream soup with forest honey and green pepper <sup>7,8</sup> € 9,50

Home-marinated salmon with braised cucumber <sup>1,3,4,7,13</sup> € 22,50  
*and lamb's lettuce*

Quail breasts on rosemary sprig <sup>7,8,10,13,B</sup> € 24,50  
*on chutney tomatoes and lamb's lettuce*

## Main dishes

Entrecôte-Steak in its own jus <sup>1,7,9,13</sup> € 28,50  
*with mushrooms and topinambur puree*

Butter roasted Franconian trout fillets <sup>4,7,9</sup> € 27,--  
*in a light creamy Riesling sauce with spinach and tagliatelle*

Pumpkin risotto <sup>1,3,7,9,13</sup> € 22,50  
*with a selection of goat's cream cheese and pumpkin-confit*

Selection of raw milk cheese from Alsace Affineur Jean-François Antony € 28,50  
*with homemade fruit jelly and grapes*  
*Main dish size*  
*-please choose your favorite sorts -*

## **Desserts** *all homemade*

**„Palatschinken“** *butterfried pancakes filled with house jam*<sup>1,3,7,13</sup> € 12,50

**Apple tart** *with Bourbon-Vanilla ice cream*<sup>1,3,7,13</sup> € 11,--

**Homemade tea sherbet**<sup>1,3,7,13</sup> € 12,50

**Ginger parfait** *with hot chocolate sauce*<sup>1,3,5,13</sup> € 14,50

**Plate of a fine raw milk cheese selection** € 24,50  
*Dessert size*

**... or our Menu...** *please have a look at our menu*  
*each course also available à la carte*

**4 Course Menu** € 59,--

*Amuse Gueule, Soup, Main Course, Cheese and Dessert*

**4 Course Menu** € 64,--

*Amuse Gueule, Starter, Main Course, Cheese and Dessert*

**5 Course Menu** € 74,--

*Amuse Gueule, Starter, Soup, Main Course, Cheese and Dessert*



## Our Menu

each course also available à la carte

à la carte price

- I) *Scallops with caramelized apples and lamb´s lettuce* <sup>2,7,10,13,B</sup> € 22,50  
\* \* \*
- II) *Muscat pumpkin cream soup with forest honey and green pepper* <sup>7,8</sup> € 9,50  
\* \* \*
- III) *Roast saddle of venison on a light cranberry cream sauce* <sup>7,8,9,13</sup> € 28,50  
*with sautéed savoy and Bohemian bread of dumplings*  
\* \* \*
- From Alsace Affineur Jean -François Antony :**
- IV) *French raw milk cheese selection* <sup>7</sup> € 24,50  
*with homemade fruit jelly and grapes*  
*Dessert size*  
\* \* \*
- V) *Parfait of forest honey with pomegranate* <sup>1,3,7,13</sup> € 16,50

We may charge a surcharge for the menu changing

**4 Course Menu** and Amuse Gueule € 59,--

*Soup, Main Course, Cheese and Dessert*

**4 Course Menu** and Amuse Gueule € 64,--

*Starter, Main Course, Cheese and Dessert*

**5 Course Menu** and Amuse Gueule € 74,--

*Starter, Soup, Main Course, Cheese and Dessert*