

| STARTERS & SOUPS |

SPRING SALAD	6,00 €
CROUTONS / ALMOND BRITTLE	
GOAT CHEESE - RAVIOLI	12,00 €
TOMATO SALSA	
VEAL TATARE	15,00 €
ASPARAGUS VINAIGRETTE / QUAIL EGG	
„HEAVEN & EARTH“	12,00 €
WITH FOIE GRAS (DUCK) APPLE / ONION / POTATO	
SCALLOPS	14,00 €
SPINACH / BUTTER SAUCE	
LOBSTER CREAM SOUP	9,00 €
CRAYFISH RAVIOLI	
ASPARAGUS CREAM SOUP	6,00 €
CREAM TOPPING	

| MAIN COURSES MEAT |

RACK OF IBERICO PORK MEDITERRANEAN POTATOE SALAD	22,00 €
LAMB WITH AN HERB CRUST WITH AN HERB CRUST TUSCANY VEGETABLES / GRENAILLE POTATOES	25,00 €
VEAL TENDERLOIN PURPLE POTATOE CREME / WILD GARLIC DUMPLINGS WHITE ASPARAGUS	35,00 €
WHITE ASPARAGUS VIENNESE SCHNITZEL NEW POTATOES / SAUCE HOLLANDAISE	28,00 €
RUMP STEAK 200 G SPRING VEGETABLES / POTATO GRATIN	25,50 €
RUMP STEAK 350 G SPRING VEGETABLES / POTATO GRATIN	41,50 €

| MAIN COURSES FISH/VEGETARIAN |

CHILI SALMON	24,00 €
ASPARAGUS RISOTTO / WILD GARLIC PESTO	
POTATOES - SPINACH - CASEROLE	15,00 €
VEGAN	
ASPARAGUS RISOTTO	16,00 €
CHERVIL / PINE NUTS / PARMESAN / TOMATOES	

| DESSERTS |

| A LITTLE SWEET TO FINISH |

| SCOOP OF SORBET | 3,00 €
ACCORDING TO DAILY OFFER

| SCOOP OF SORBET | 5,90 €
| SERVED WITH SPARKLING WINE |
ACCORDING TO DAILY OFFER

| CHOCOLATE TARTE | 8,00 €
WHITE CHOCOLATE ICE CREAM

| CHEESECAKE | 7,00 €
STRAWBERRY SORBET

| RHUBARB - ELDER - PARFAIT | 10,00 €
STRAWBERRY - MINT - SALAD

| A HEARTY TO FINISH |

| CHEESE SELECTION | 12,00 €
OF SWISS RAW MILK CHEESE AFFINED BY JANINE BRÜSSEL,
WINGROWER FROM BECHTHEIM

INFORMATION FO ALLERGIC INDIVIDUALS

ALL OF OUR DISHES ARE PREPARED WITH FRESH PRODUCES. AS FAR AS YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW. WE WILL BE ABLE TO PROVIDE YOU WITH A SEPERATE MENU COMPRISING THE NECESSARY INFORMATION CONCERNING THE ALLERGEN INGREDIENTS OF OUR DISHES: DESPITE AN ACCURATE PREPARATION OF OUR DISHES, TRACES OF ADDITIONAL ELEMENTS BESIDES THE SPECIFIED ALLERGEN MIGHT BE PRESENT DUE TO THE COOKING PROCESS IN OUR KITCHEN.