

## ***Starters***

New Herring fillets / 3 sauces	€ 16,--
Beef Tartare / onion / egg yolk	€ 18,--
Duck liver parfait / grape jelly	€ 18,--

## ***Soups & Intermediate dishes***

Wild forest essence / chanterelles / venison	€ 16,--
Pumpkin soup with scallops	€ 16,--
Duck liver parfait / grape jelly	€ 18,--
Chanterelles with herb pancakes fried or in cream	€ 20,--
Foie gras fried / plum	€ 22,--

## ***Mains***

Duck breast / cream savoy / pretzel dumplings	€ 29,--
Large summersalad / filet of beef / chanterelles	€ 32,--
Veal cheeks / herbal puree / broccoli	€ 33,--
Deer medallions / mushrooms / Spätzle / vegetables	€ 34,--
Rack of lamb / braised vegetables / rosemary potatoes	€ 34,--
Char / risotto / peas / Beurre blanc	€ 32,--

### **For two or more people, carved at the table**

Rack of lamb **or** beef / braised vegetables /  
potato gratin **or** rosemary potatoes per person € 39,--

Rack of venison / mushrooms / vegetables / spätzle per person € 39,--

## ***Desserts***

Unpasteurised cheese / walnut bread	prices from € 17,--
Sorbet variation	€ 15,--
Wheat beer ice cream / plum / biscuit	€ 15,--
Lemon tart / tarragon ice cream	€ 15,--