

Menu

Appetizer

Ham from Freiämter wild boar
with marinated tomato and strawberry salad
19,50 €

or

Crostini with pickled salmon, pea and mint cream and pickled cauliflower
14,50 €

Soup

Cream of asparagus soup with orange foam
11,50 €

or

Beef broth with nut butter dumplings and vegetable strips
8,00 €

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Salads from the buffet
8,50 €

or

Homemade fruit sorbet 3,00 €

Main courses

Homemade cream cheese maultaschen in cream stock
with sun-dried tomatoes and rocket
26,50 €

"Wild cheeseburger"

Fried venison patty in a brioche bun
with lettuce, gherkin and cheese sauce
served with homemade ketchup and ripple fries
28,50 €

Beef sirloin steak with herb butter and crispy fried onions
served with small broccoli florets and mashed potatoes
38,50 €

"Duet of venison"

Medallions from the back and cutlet from the leg
with carrot flowers and French fries Dauphine
39,50 €

Menu of the season

Small vegetable garden with Black Forest ham and spring onion and herb cream

Cream of asparagus soup with orange foam

Pike-perch fillet with garlic and herbs
served with braised peppers with Szechuan pepper and lemon wedges

Sorbet or salad

Medallion of beef fillet with rosemary and orange asparagus ragout
and homemade cheese croquettes

or

Homemade rocket noodles
with tomato sauce and asparagus foam

Rosella from the Roser cheese dairy with fruit mustard

Rhubarb and strawberry duet

Menu complete 98,00€

Small menu

(4 courses soup, sorbet or salad, main course & dessert) 65,00 €

Our dessert recommendation

Fruit cup 11,00€

Mixed ice cream €8.50 with cream €9.50

Rhubarb and strawberry duet 12,50€

Chocolate cake with passion fruit sorbet 11,50€

"Ludinmühle-style egg liqueur cup" with chocolate ice cream and whipped cream 12,50€

Our cheese recommendation

Rosella from the Roser cheese dairy with fruit mustard 10,50€

You are welcome to view the allergens contained in the dishes in a separate list.