

Menu

Appetizer

Ham from the Freiämter wild boar
with marinated mushrooms and confit cherry tomatoes
22,50 €

or

Mille feuille of trout tartare with mustard and dill sauce
20,50 €

Soup

Wild garlic cream soup
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

Fruit sorbet 3,00 €

Main courses

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

Fried pike-perch fillet on flambéed beet carpaccio
with parsley mash and sponge
33,00 €

Cauliflower potato pancakes with roasted cauliflower and herb sour cream
26,50 €

Rump steak from certified organic beef from Freiamt
served with braised root vegetables and wild garlic spaetzle
38,50 €

Crepinette of Brettentäler venison on glazed bacon mushrooms
with braised white cabbage and homemade potato noodles
47,00 €

Menu of the season

Homemade Brettentäler venison terrine with cassis jelly
served with homemade butter brioche

Wild garlic cream soup with vanilla foam

Fried pike-perch fillet on flambéed beet carpaccio
with parsley mash and sponge

Sorbet or salad

Medallion of beef fillet on herb cream sauce with topped vegetables
and potato and onion puree

or

Homemade gnocchi in parmesan cream
with cherry tomatoes and rocket

Rosella from the Roser cheese dairy with fruit mustard

Apple tarte tatin with vanilla ice cream

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 whipped cream 9,50€

Apple tarte tatin with vanilla ice cream 12,50€

Chocolate cake with homemade nougat ice cream 11,50€

"Eierlikörbecher Ludinmühle Art" 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.