

*Take your time for a culinary break of everyday life.
We freshly prepare our culinary treat with creativity,
as well as we use regional products to finesse our food.
That's our focus!*

*We very attach importance to quality and freshness,
because of that we prepare all our dishes when you ordered it.*

That takes a little more time.

*Let us spoil your palate and taste our delicious creations.
The kitchen team and the entire staff*

... a little palate feasting before

<i>Goat cheese "au gratin" with asparagus-strawberry-salad and pesto</i>	<i>16,00 €</i>
<i>Shrimps grilled in bear's garlic pesto with a little herbs salad</i>	<i>18,00 €</i>
<i>Goose liver candies with strawberry salad and dark chocolate ganache</i>	<i>24,00 €</i>

... out of the soup pot

<i>Broth with "Flädle" and chives</i>	<i>5,00 €</i>
<i>Cream soup of asparagus</i>	<i>7,50 €</i>
<i>Cream soup of bear's garlic with white tomato mousse</i>	<i>9,50 €</i>

... delicious from the vegetable garden

<i>Homemade "Maultaschen" filled with Bio Fetarella and dried tomatoes, in addition with melted onions and leaf spinach</i>	<i>22,50 €</i>
<i>Asparagus on Sauce Hollandaise and "Kratzede"</i>	<i>21,50 €</i>

... from the river and the sea

<i>Roasted sea bass filet on fried asparagus with orange risotto</i>	<i>26,50 €</i>
<i>as an intermediate passage</i>	<i>18,00 €</i>
<i>Samlet filet with pepper vegetables and mashed potatoes with bear's garlic</i>	<i>29,50 €</i>
<i>as an intermediate passage</i>	<i>22,50 €</i>

Menu of the season

Goose liver candies with strawberry salad and dark chocolate ganache

we recommend with this a little glass

2016er Muskateller
Kabinett
Weingut Huber
Malterdingen (Breisgau)
5 cl 6,00 €

or

Shrimps grilled in bear's garlic pesto with a little herbs salad

Cream soup of asparagus

Colorful salad^{1 3} or Sorbet

*Asparagus on Sauce Hollandaise
in addition with fried veal back steak and "Kratzede"*

or

Roasted sea bass filet on fried asparagus with orange risotto

Bio Fetarella with apricot-almond-bread

*Marinated rhubarb with strawberry sorbet
on vanilla cream and straw of "Brick"-paste*

***Menü complete without wine 56,00 €
(Soup, Main course and Dessert) 42,00 €***

***Water service for 4,50 € for 2 Persons
Included
Alkaline water, carbonated tap water or pure tap water***

fresh of forest and meadow

<i>Asparagus on Sauce Hollandaise in addition with breaded pork cutlet and "Kratzede"</i>	26,50 €
<i>Fried chicken breast with fried banana on curry sauce in addition with leek and basmati rice aromatized with lime</i>	27,50 €
<i>Boar back on port wine jus with carrot vegetables and homemade "Spätzle"</i>	29,50 €
<i>Asparagus with Sauce Hollandaise in addition with fried veal back steak and "Kratzede"</i>	33,50 €
<i>Fried lamb back in a herbs breadcrumb coating on lavender jus in addition with zucchini rolls and Fondant potatoes</i>	34,50 €
<i>Dry Age cattle back steak (220g) with Café de Paris Sauce in addition with colorful vegetables and "potato tree cake"</i>	36,00 €

**We serve you every dish
a colorful salad**

... our sweet sins

<i>Chocolate cake meets raspberry</i>	9,50 €
<i>Curled strip of smoked dogfish with lemon and a duet from strawberry and mint</i>	9,50 €
<i>Marinated rhubarb with strawberry sorbet on vanilla cream and straw of "Brick"-paste</i>	9,50 €

... a hearty conclusion

<i>European raw milk cheese with various aromatics</i>	10,50 €
<i>Bio Fetarella with apricot-almond-bread</i>	7,50 €

(Gladly we also offer you our gluten and lactose free menu!)

*The allergens contained in the food,
You are welcome to see a separate list.*

¹Antioxidationsmittel ²Konservierungsstoffe ³Stabilisatoren ⁴Geschmacksverstärker