

menu

Appetizer

Fried king prawns with basil pesto and a summer salad
21,00 €

Soup

Consommé with Flädle
5,50 €

or

Cream soup of Hokkaido pumpkin
8,50€

We will gladly serve you a summery leaf salad in advance
3,50 €

Main courses

*Homemade Maultaschen filled with fetarella from the Roser farm cheese dairy
on rocket and cherry tomatoes*
21,50 €

Open lasagne with creamy chanterelles and roasted vegetables
23,50 €

*Burgers from Freiämter organic beef with pesto, tomato, mozzarella
and Black Forest bacon with french fries*
19,50 €

*Pike-perch fillet fried on the skin with lemon foam,
braised cherry tomatoes and Forchheim potatoes*
25,00 €

*Triple of the Freiämter dam deer
with creamy wild mushrooms, savoy cabbage and homemade buttons*
32,00 €

*Sous vide cooked chicken "breast and leg" from Zimmermann's Biohof
with spring onion and curd gnocchi*
28,00 €

*Pink roasted saddle steak of beef from the Stabhalterhof with sauce Bernaise
with saffron kohlrabi and french fries Dauphine*
32,00 €

our dessert recommendation

<i>Homemade wild berries and fig sorbet with marinated figs and cream cheese mousse</i>	9,50 €
<i>Iced chocolate or iced coffee</i>	7,50 €
<i>strawberry cup</i>	9,00 €
<i>Mixed ice cream</i>	5,50 € with cream 6,00 €
<i>Black forest cup</i>	9,50 €

Our house menu

Cream soup of Hokkaido pumpkin

*Triple of the Freiämter dam deer
with creamy wild mushrooms, savoy cabbage and homemade buttons*

or

*Pike-perch fillet fried on the skin with lemon foam,
braised cherry tomatoes and Forchheim potatoes*

or

Open lasagne with creamy chanterelles and roasted vegetables

*Homemade wild berries and fig sorbet
with marinated figs and cream cheese mousse*

44,00 €

Season menu

*Fried king prawns with basil pesto
served with a summerly leaf salad*

Cream soup of Hokkaido pumpkin

*Pike-perch fillet fried on the skin with lemon foam,
braised cherry tomatoes and Forchheim potatoes*

or

Open lasagne with creamy chanterelles and roasted vegetables

*Triple of the Freiämter dam deer
with creamy wild mushrooms, savoy cabbage and homemade buttons*

*Fetarella from the Roser cheese dairy
with fruit mustard and grapes*

*Homemade wild berries and fig sorbet
with marinated figs and cream cheese mousse*

66,00 €