

Our Chef de Cuisine recommend:

Beef Filet Carpaccio wrapped in Herbs Rocket/Parmesan Cheese/Olive Oil	€ 12,90
Calf's Liver "Berlin Style" Onions/Apple-Slices/Mashed Potatoes	€ 18,90
Kikok Chicken Breast Thyme Sauce/Tagliatelle/Tomato Salad	€ 18,90
Saddle of Lamb gratinated with Mustard and Herbs Red Wine Jus/Kohlrabi/Garlic-Potatoe Puree	€ 26,90
Duck Breast Port Wine Jus/Sprouts/finger shaped Potato Dumplings	€ 21,20
Fillet of Spined Loach Mustard Sauce/Leaf Spinach/Parsley Potatoes	€ 21,90
Goat Cheese-Rosemary Parfait Marinated Figs	€ 7,90
Affogato al Caffè Espresso kiss Vanilla Ice-Cream	€ 3,80

MENU RECOMMENDATION

Caprese

Buffalo Mozzarella/Tomato/Basil/Olive Oil
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Beetroot Cream Soup

Crispy twist filled with smokes trout and Wasabi
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Duck Breast

Port Wine Jus/Sprouts/finger shaped Potato Dumplings
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Plum and Mascarpone Trifle

as 4-Course-Menu € 42,70
as 3-Course-Menu (without starter) € 35,20