

### Menu

Trio of Schkölen Catfish with Cauliflower and Apple

\*

Parmesan Soup with Confit Tomato and Young Leek

\*

Breast and Leg of Corn-Fed Chicken with Red Onion, Bell Pepper, Olives, and Arugula Barley Risotto

\*

Local Strawberries with Ricotta-Mascarpone Cream and Basil Ice Cream

3 Courses €55.00 4 Courses €70.00

### Starters and Soups

Various Leaf Salads in Light Balsamic Dressing with Confit Tomatoes and Provolone €10.00

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Angus Beef Tartare with Herb Cream and Pickled Onion €17.00

\*

Fried Chanterelles with Potato Foam, Bread Chips, and Aged Balsamic €16.00

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Trio of Schkölen Catfish with Cauliflower and Apple €18.00

\*

Pot au Feu of Angus Beef and Young Vegetables €12.00

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Strawberry Gazpacho with Flambéed Goat Cheese €10.00

\*

Parmesan Soup with Confit Tomato and Young Leek €10.00

### From Fish and Meat

Glazed Char with Spinach and Gnocchi €29.00

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Fried Sea Bass with Taglierini in Lemon Sauce and Zucchini €30.00

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Grilled Veal Rump with Fried Chanterelles and Potato Lasagna €30.00

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Braised Iberico Pork Cheeks with Oven Vegetables and Potato Gratin €29.00

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Breast and Leg of Corn-Fed Chicken with Red Onion, Bell Pepper, Olives, and Arugula Barley Risotto  
€32.00

### Vegetarian

Wild Garlic Ravioli with Braised Bell Pepper and Brown Onion €23.00

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Oven Vegetables with Gnocchi and Flambéed Goat Cheese €26.00

### Cheese and Dessert

Small Selection of French Raw Milk Cheeses with Grapes €13.00

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Marinated Mountain Cheese with Pumpkin Seed Oil and Confit Tomato €14.00

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Gratinated Altenburger Goat Cheese with Honey Crouton and Rocket €14.00

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Woodruff and Strawberry Tart with Lime Ice Cream €16.00

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Belgian Chocolate and Blackcurrant Mousse with Quince Ice Cream €16.00

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Local Strawberries with Ricotta-Mascarpone Cream and Basil Ice Cream €16.00

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