

Swan menue

Baked king prawn role

with spicily pickled chinese cabbage and miso mayo

18



Consommé vom regional venison

with Sherry and a baked venison bonbon

10



Baked Norwegian Skrei filet

with Riesling sourcroust, confined small potatoes
and beurre blanc

34

or

Stewed ox cheeks in port

with turnips puree, Romanesco and carrots

32



French lemon tarte

with baisier and pistachio ice cream

12

4 course menue fish 69

4 course menue boar 67

Starters

Green salad <i>vegan</i>	7
mixed leaf salads with herbs and vinaigrette	
Swabian appetizer	9
fried veal ravioli, veal broth, potato- and green salad	
Lamb's lettuce with pear and nut vinaigrette <i>vegan possible</i>	14
pickled beetroot, gratinated goats cheese and orange blossom honey	
Fried scallops	19
with stewed port orange chicoree, pine kernels and pomegranate	
Angus beef tatar	
olive oil and lemon, capers, parmesan, fresh parsley and potato straw	
100 g	18
200 g – as a main course	26

Soup

Creamy lamb's lettuce soup	8
with thyme croûtons	
Swabian wedding soup	9
beef broth, fried veal ravioli, semolina dumpling and sliced herbal pancakes	
Homemade beef broth	7
with sliced herbal pancakes and chives	

Superfood and soulfood

Creamy risotto with Fontina cheese <i>vegan possible</i>	23
with fresh Perigon truffle, dried tomatoes and sage	
Ravioli filled with ricotta and beetroot	24
with kale, roasted walnuts and fresh horseradish	
Fried pumpkin seed-semolina-cuts <i>vegan possible</i>	23
with roasted parsley roots, Romanesco, baby carrots and parsley foam	

Besides

Stoneoven baked baguette - from a local bread sommelier	4
with salted butter and dip of the day <i>for 2 people</i>	

Sweet final

Giant scoop of ice cream from the Lautertal organic farm	5
vanilla, chocolate, walnut, strawberry, amarena cherry or lemon sorbet	
additional shot egg liqueur or chocolat sauce	3
additional whipped cream	2
Homemade apple fritters	10
vanilla ice-cream, cinnamon, cranberry	
French lemon tarte	12
with baisier and pistachio ice cream	
Crème brûlée	10
Caramelised with brown sugar	
Red grit	10
with vanilla ice cream and cream	

Tiny final

Scoop of dark Valrhona chocolate mousse	8
with stewed plums and whipped cream	
Kick it!	6
scoop of vanilla ice cream with Espresso	