

STARTERS

Homemade Black Pudding fresh horseradish / apple ragout / mashed potatoes	18,50 €
Beef Tartar truffle mayonnaise / roasted malt bread	21,50 €
Lukewarm Carpaccio of Veal's Head fried mushrooms / fine leaf salads	23,00 €
Truffled Terrine of Guinea Fowl and Goose Liver marinated mushrooms / fine leaf salads	24,50 €

SOUPS

Cream of Pumpkin Soup croutons / pumpkin seed oil	10,50 €
Consommé of Venison liver-dumpling	10,50 €

APPETIZERS

Bavarian Eel truffled scrambled egg / roasted malt bread	22,00 €
Homemade fine Noodles truffle-cream-sauce / fresh sliced truffle	29,50 €
small Portion	19,50 €
Grilled Foie Gras truffle-jus / apple / mashed potatoes	42,00 €

Cover charge per person 3,00 €

MAIN DISHES

Braised cheek of veal

two kind of sauces / mashed potatoes

36,00 €

Fine Slices of Veal Liver

mushrooms / carrots / mashed potatoes

36,50 €

Crispy Farmers Duck

red cabbage / bread-dumpling

39,50 €

Iberico Pork Loin with Mustard-Onion-Crust

cognac-pepper-sauce / potato gratin

40,50 €

Saddle of Bavarian Venison

juniper-cream-sauce / mushrooms / spaetzle

43,50 €

FISH DISHES

Grilled Gourmet Fishes & King Prawn

gratinated with lobster sauce / leek / small potatoes

43,50 €

Skin roasted Seabass

crustacean sauce / mushrooms / saffron risotto

43,50 €

Cover charge per person 3,00 €

DESSERT

Apricot Pancake

vanilla ice-cream

11,00 €

Crème Brûlée

coffee ice-cream

12,50 €

Mousse of dark Chocolate

Cherries

12,50 €

CHEESE

Variation of Raw Milk Cheese

fig mustard / grissini

14,00 €

Small Portion

9,50 €

Cover charge per person 3,00 €