

♣ stands for vegetarian preparation

Homeland Menu*

Amuse Bouche

Soup

Swabian mouthbags in consommé

Main course

Roastbeef with crispy onions,
Bavarian cabbage and homemade spaetzle

Cheese course

Cheese assortment ♣ of French Cheese
or

Dessert

Curd cheese cake with fresh cowberries
and sorbet of quince

Three courses 22,50 €iro · *with 2 wines 28,50 €iro*

Four courses 28,50 €iro · *with 3 wines 37,50 €iro*

* in honor of our region and their mayors

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Bartholdy Menu*

Amuse Bouche

Soup

Asiatic smoked soup with
fillet of Atlantic halibut with vegetable noodles

Inter course

Cheeks of angler-fish on Thai asparagus
with glazed water chestnuts

Main course

Parrot fish poached in coconut milk
with sepia tagliatelle

Cheese course

Cheese assortment ♣ of French Cheese
or

Dessert

Salad of oranges in thyme vinaigrette
with sorbet of Sour Sop fruit

Three courses 35,00 €iro · *with 3 wines 44,00 €iro*

Four courses 41,00 €iro · *with 3 wines 50,00 €iro*

Five courses 49,00 €iro · *with 3 wines 61,00 €iro*

in memory of the 200th birthday of Felix Mendelssohn Bartholdy,
borne on 3th February 1809

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Haydn Menu*

Amuse Bouche

Starter

Breast and chop of quail
with crostini of savoy

Soup

Essence of venison with allspice drops
and rosemary dumplings

Inter course

Fried Brie de Meau with roasted walnuts, honey plums
and one leave of salad

Main course

Fillet of wild boar filled with truffles
on balsamico lentils

Cheese course

Cheese assortment ♣ of French Cheese

or

Dessert

Cream ice ♣ with herbs raisins, curd cheese cake,
tartar of mango and red pepper berries

Three courses 38.00 €iro · *with 3 wines 47,00 €iro*

Four courses 44.00 €iro · *with 4 wines 56,00 €iro*

Five courses 50,00 €iro · *with 5 wines 65,00 €iro*

Six courses 60,00 €iro · *with 3 wines 75,00 €iro*

* The bicentenary of Joseph Haydn's death,
on 31th May 1809