

Most famous dishes of our region

Private consomme with rounded pancake, marrow quenelles and semolina dumplings	6,50
Magazine's colourful sausage salad in white balsamico vinaigrette, Red Pepper, spring leek, paprika and green olives	6,50
Tripes in jus of balsamico with diced roasted marjoram potatoes	9,50
Calf kidneys with Dijon braised in its own jus, with puree of parsley root	12,50
Fried calf's liver on elder apples, with it golden roasted potatoes	13,50
Braised and filled beef joint with red cabbage and hand trundled hard bread dumplings	14,00
Roast with crispy onions on sweetheart cabbage,with it home made wild garlic spaetzle	16,50

Soups are super

Foam soup of Parmesan cheese with tartar of beetroot and chervil cannelloni	5,50
Foam soup of Dijon mustard with lentils, chorizo and roasted prawn	6,50
Crepinette and filet of redfish in saffron boiling	7,50

Hors d' oeuvre

Osietra caviar in soft boiled egg on smashed potatoes	19,50
Dialogue of calf's liver with elder apples and roasted hash manioc	9,50

Starters

Mediterranean hors d'oeuvre service Coppa, Italian salami, Parmesan cheese and partisan, Parma ham, olives, Roma tomatoes, marinated vegetables, bread assortment as well	8,50
Lamb chop with flavoured apricots and wild garlic mouthbags	9,50
Fried sweetbread with marinated hearts of artichoke on almond puree	12,50
Scallop roasted with ginseng and ginger on wasabi vegetables	12,50
Tuna coated with sesame, with it coco lassi and ginger potatoes	12,50
Beef tartar and Carpaccio with cauliflower cream and beetroot salad	12,50

Figure pointed salads

Small lettuce salad, scotch bread basket as well	3,50
"German O'bazter" made of goat cheese with pea-mint-ragout on salad ethics	9,50
Stripes of turkey breast braised in balsamico jus on lettuce, the famous "slim bread basket" as well	9,80
Roasted stripes of tender loin on big lettuce leaves, incredible bread basket as well	13,50
Fillets of sea fish on figure-hugging lettuce, Italian bread basket as well	14,50
Rib-Eye-Steak of the Argentinean Angus with "up to date" lettuce	18,50
Fillet steak of the Argentinean Angus with "up to date" lettuce	19,90

Pasta Globale

Pasta Carbonara -"Köhler Preparation"- with roasted bacon, scrambled eggs and fresh herbs	8,00
Pasta with roasted green asparagus and marinated ginger	8,50
Pot au Feu of quail and canard in balsamico jus with root vegetables and Spirelli noodles	13,50
Roasted stripes of tender loin with pasta and tarragon-horseradish-cream	14,50
Pasta with black Perigord truffles	19,50
Risotto with black Perigord truffles	19,50

Fish dishes

Lasagne made of filet of redfish with horseradish foam on colourful lentils	18,50
Loup de Mer filet with lemon grass foam on roasted green asparagus	18,50
Roasted filet of turbot with almond puree and spinach leaves on tomato jam	24,50

Meat dishes

Duo of calf – braised and breaded, on Dijon-vegetables with roasted potatoes	18,50
A whole lamb square in pepper crust on pea-mint-ragout and celery potatoes	24,50
Rib-Eye-Steak of the Argentinean Angus with roasted potatoes and “up to date” lettuce	22,00
Fillet steak “Rossini” on elder jus with small May tunips and Tagliolini	32,50

...Sweets can't be a sin...

Sweet nothings – try our mini desserts, piece prize	1,50
Liquid chocolate cake with marinated rum figs and sorbet of nutmeg	6,00
Cream ice made of rose in soup of Prosecco with raspberry-Millefeuille	6,00
Pineapple-cilantro sorbet with white crispy coffee roll on guava jelly and coco-crumbles	7,00

Swabian Menu

Private consommé

Roast with crispy onions on sweetheart cabbage, with it
home made wild garlic spaetzle

Assortment of French cheese

Cream ice made of rose with liquid chocolate cake

Chopin Menu

Fried sweetbread with marinated hearts of artichoke
on almond puree

Foam soup of Dijon mustard with lentils,
chorizo and roasted prawn

Oriental harem sorbet
with Raz al Hanout and secret spicery

Fillet steak "Rossini" on elder jus with small May tunips
and Tagliolini

Assortment of French cheese

Chocolate cake with rum figs
and sorbet of nutmeg

Cousteau Menu

Tuna coated with sesame,
with it coco lassi and ginger potatoes

Crepinette and filet of redfish in saffron boiling

Scallop roasted with ginseng and ginger
on wasabi vegetables

Loup de Mer filet with lemon grass foam
on roasted green asparagus

Assortment of French cheese

Pineapple-cilantro sorbet with white crispy coffee roll
on guava jelly