

Boris Rommel and the region recommend

<i>Starters</i>		<i>Euro</i>
<i>Field salad with pumpkin seed dressing, baked rabbit, wood-fired bread and bacon</i>		<i>18,50</i>
<i>Beef tatar „Do it yourself“</i>		
<i>With classic sidedishes</i>	<i>-80g</i>	<i>19,00</i>
	<i>-160g</i>	<i>37,00</i>
<i>-additionally 15g Caviar from Caviar House & Prunier</i>		<i>26,00</i>
<i>Onion cake with Federweiser foam, pumpkin chutney and autumn salads</i>		<i>17,50</i>
<i>Smoked trout fillet with horseradish mousse, beetroot walnut salad and pear</i>		<i>19,00</i>
 <i>Soups</i>		
<i>Beef broth with Maultaschen, quarkdumpling, root vegetables and chives</i>		<i>14,00</i>
<i>Pumpkin cream soup with coconut foam, styrian seed oil, bacon and croûtons</i>		<i>12,00</i>

Intermediate courses

Euro

*Goose liver Crème Brûlée with pickled figs
black nuts and brioche*

19,80

*Parmesan Tortellini
with cream spinach and snails*

18,50

Our classic dishes

*„Wiener Schnitzel“ with young carrots and peas,
served with a choice of lingonberries or creamy sauce
and „Spätzle“ or pan fried potatoes*

28,00

*Rainbow trout „à la Meunière“ or “blue”
from our “Fischerei Merz”
almond lemon butter, mangetout, radishes and potato salad*

26,00

*Onion roastbeef with red wine jus, vegetables
and handmade “Butterspätzle”*

32,00

*Veal liver “Berlin style” with red wine jus, glazed apples,
seasonal vegetables and mashed potatoes*

26,00

Dishes for 2 persons

Euro

*Sole roasted in one piece with Beurre Blanc ,
parsnips in two ways, forest mushrooms and pine nut doughnuts*

per Person 46,00

*Roasted Scorpion Fish with tomato jus
Provencal vegetables and saffron risotto*

per Person 34,00

Main course

*Variation of butternut pumpkin with black nut pesto,
Roquesfort and potato doughnut*

26,00

*Homemade Tagliatelle with white truffle foam,
black autumn truffle and baby spinach*

32,00

*Braised „Mäusdorfer“ Coo au Vin, black salsify
and Macaire Potatoes*

26,00

*Pink roasted haunch of venison with lingonberry jus, Brussels sprouts
and poppy "Schupfnudeln"*

26,00

*Roasted pike fillet with crustacean foam sauce, white bean ragout
and confit tomatoes*

24,00

Desserts

Euro

Thyme Crème Brûlée

with confit plums from Friedrichsruhe and and Port Wine ice cream

14,80

Juicy carrot cake

with cream cheese and tarragon

12,00

Selection of sorbets „Friedrichsruhe“

12,00

Selection of cheese from „Geifertshofen“

with fruit bread and chutneys

14,80

*If you have any allergies or food intolerances please ask our service team,
we will be glad to help you and give you our special menu with marked food.*

All prices include the statutory value added tax