

Boris Rommel and the region recommend

Starters

Euro

*Lettuce with chive vinaigrette, pickled parsnip, red onion
and baked oxe tail*

19,50

Hohenlohe Beef Tatar „ Do it yourself “

With classic side dishes

-80g

20,00

-160g

40,00

-additionally 15g Caviar from Caviar House & Prunier

26,00

*Baked goat cheese from Jauernick with grilled asparagus
honey vinaigrette*

18,50

*Gently cooked trout filet with egg vinaigrette, green and
white asparagus salad*

19,50

Soups

Asparagus cream soup with dumplings and chives

12,50

*Oxtail essence with semolina dumplings, "Maultaschen",
meat and root vegetables*

14,80

Intermediate courses *Euro*

*Roasted goose liver
with date jus and "Schmarrn" made from potato* *21,00*

Fried shrimp with wild garlic tortellini and tomato pesto *19,00*

Our classics

*„Wiener Schnitzel“ with young carrots and peas,
optionally with lingonberries or cream sauce
and „Spätzle“ or fried potatoes* *30,00*

*Rainbow trout „à la Meunière“ or „blue “
from our "Fischerei Mertz", served with almond - lemon butter,
brown butter spinach and potato salad* *26,00*

*Onion Roast Beef and red wine jus, vegetables
and handmade buttered „Spätzle“* *32,00*

*Calf's liver "Berlin style"
with red wine jus, glazed apples,
seasonal vegetables and mashed potatoes* *26,00*

Dishes for 2 people

Euro

*Whole fried gilthead with Sauce Rouille, tomato ragout
and basil - spaghetti*

per person 28,00

*600g T-Bone Steak with Sauce Bearnaise,
white asparagus potato fritters and*

per person 32,00

Main courses

*Filled "Flädle" with hollandaise garnished,
asparagus ragout und egg vinaigrette*

26,00

*Homemade tagliatelle with morelsauce,
comte cheese and baby spinach*

32,00

*Braised ox cheek with two types of cauliflower
and roman noodles*

26,00

*"Mäusdorfer" country rooster breast roasted with sage, parmesan sauce,
grilled green asparagus and potato fritters*

32,00

*Crispy fried fillet of pike perch with blood sausage,
Dommery - mustard sauce, creamed cabbage, lovage potatoes*

28,00

<i>Desserts</i>	<i>Euro</i>
<i>Elderflower Crème Brûlée with cherries and yoghurt ice - cream</i>	<i>14,00</i>
<i>Bakes Cheesecake with strawberry, strawberry salad and strawberry - rhubarbsorbet</i>	<i>12,00</i>
<i>Sorbet variation „Friedrichsruhe“</i>	<i>12,00</i>
<i>Cheese selection from Geisfertshofen with fruit bread and chutneys</i>	<i>14,80</i>

In case of allergies or food intolerances please contact our service team.

All our prices include the statutory value added tax.