

Starters

Beef Carpaccio ^(A, G)

*With pumpkin orange chutney,
Aragula salad and mountain cheese*

13,60 €

Wild herb salad

*with gratinated honey-goat cheese
on raspberry vinaigrette* ^(G)

12,80 €

Beetroot tartare

*with hummus and wasabi cream
marinated lettuce* ^(G)

13,20 €

Soups

Soup of the day

8,60 €

Hungarian Goulash soup ^(A)

with herbs – crostiní ^(A)

12,90 €

small portion

8,20 €

Essence of Guinea fowl ^(A, G)

with herb Crespelle an root vegetable

9,80 €

Dear guests, if you have half-board included in your reservation, you are entitled to set up your own three course menu out of the selection of courses displayed in our menu. Some of the courses might require a payment of a supplement.

An overview of the allergens that are subject to labeling can be found following our list of regional suppliers.

Main Course

Special of the day

19,80 €

Meat

Two types of deer

with savoy – vegetabels

and Chestnut – cranberrie - sauce ^(A, G)

34,00 €

extra charge half board

12,00 €

Apple pork cutlet

on brussels sprouts and sweet potato fries ^(A, G)

26,80 €

extra charge half board

5,00 €

Handmade Königsberger Klopse

(meatballs – mix of beef and pork)

with capers, beetroot and mashed potatoes ^(A, C, G)

19,50 €

small portion

15,50 €

Pan-fried chicken liver

with apples and onions with mashed potatoes ^(A, G)

21,60 €

Leg of Duck with Orange - jus

with red cabbage and pretzel dumplings ^(A, G)

29,00 €

extra charge half board

7,00 €

Kale with “Knacker” sausage

mustard and potatoes ^(A, G, J)

19,30 €

Side exchange per dish € 2,50

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Fish

Braised char fillet

in saffron - vegetable - sauce
and black Venere rice ^(A, D, G, I)

23,60 €

Fried trout fillet

with lemon thyme, parsley root
and pumpkin puree ^(A, D, G, J)

22,70 €

small portion

17,60 €

Fried Zander fillet

with braised cucumbers and parsley potatoes ^(A, D, G)

26,80 €

extra charge half board

5,00 €

Matjes (salted young herring)

with parsley potatoes ^(D, G, J, gluten free)

17,50 €

small portion

14,50 €

Vegan

Raviolacci

filled with pumpkin, potato and roasted pumpkin seeds
served with pumpkin pesto and young sprouts ^(A)

18,90 €

Couscous - vegetable stir-fry

with grilled Hokkaido pumpkin

18,50 €

Fricassee of cabbage turnip

with vegetable - cocos - creme served in Pepper ^(A)

17,80 €

Side exchange per dish € 2,50

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From our Patisserie

<i>Coffee - Chocolate - Crème brûlée</i> <i>with baked apple compote and Chilli - Cherry ice-cream</i> ^(A, G)	10,80 €
<i>Lukewarm chocolate tart</i> <i>with peppered strawberries</i> ^(A, G)	11,50 €
<i>Three types of organic cheese "Wiese 7"</i> <i>of the "Gläserne Molkerei" (transparent dairy)</i> <i>with fig mustard and fruits</i> ^(A, G, L, J)	16,00 €
<i>extra charge half board</i>	4,00 €
<i>Small variation</i> ^(A, G) <i>of Coffee, Chestnut and port wine pear</i>	10,80 €
<i>Raspberry and lemon sorbet</i> <i>with fruit</i>	7,10 €

Children's Menu

„Robber's Plate“

*You'll get knife and fork and take what you like
from your parent's plate.*

0,00 €

„Bob the Builder“

*Crispy schnitzel (90g) with vegetables
and French fries ^(A, C)*

12,80 €

„Pumuckl“

Linguine with tomato sauce and parmesan ^(A)

9,80 €

„Lady and the tramp“

*Tortellini in butter with parmesan
and tomato sauce ^(A, G)*

10,20 €

„Robin Hood“

Crispy chicken nuggets with vegetable rice ^(A, G)

11,20 €

„Lucky Luke“

*French fries or sweet potato fries
with ketchup and mayonnaise ^(C)*

7,50 €

Side exchange per dish € 2,50

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