

An enticing starter

Marinated river crayfish, chestnut mousse € 14.00
1|3|5|7|8

Beef tartare, pickled porcini mushrooms € 14.00
1|2|3|7|8



The essential soup

Foamy butternut squash soup  € 4.90
1|2|3|7



Main dishes to continue

Beef fillet, sweet potatoes, tuber vegetables € 30.00
1|2|3|7|8

Pork fillet, chestnut puree, Hokkaido dumpling € 20.00
1|2|3|7|8

River trout fillet, fregola with chanterelles € 20.00
1|3|4|7

Chicken fillet, Hokkaido pumpkin puree, potato dumpling with cottage cheese € 19.00
1|2|3|7|8

Ravioli with butternut squash, chanterelles  € 18.00
1|2|3|7|8

Tagliatelle with porcini and walnuts  € 18.00
1|2|3|7



Classics

T-bone with potatoes and vegetables € 79.00/kg
7|8

Wiener schnitzel, house-special fried potatoes € 23.00
1|2|3|7

Sea duo € 49.00
squid, mussels, prawns, fish, Mediterranean side dish
1|4|5|6|7



Desserts

Chestnuts, coffee, rum, chocolate mousse € 7.90
1|2|3|9|10

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1|2|3|9|10



Cover € 2.00

Contains allergens: 1 wheat | 2 eggs | 3 milk and milk products | 4 fish | 5 crustaceans | 6 mollusks
7 leafy celery | 8 mustard seeds | 9 peanuts | 10 walnuts

 VEGGIE (no meat, fish or seafood)