

Starters and Soups

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| <i>Cucumber salad in dill cream</i> | <i>4,80</i> |
| <i>Seasonal house salad with homemade vinaigrette</i> | |
| ~ <i>with roasted nuts</i> | <i>6,50</i> |
| ~ <i>honey baked goats cheese, nuts and pesto</i> | <i>9,50</i> |
| ~ <i>with crispy duck pieces and cranberry sauce</i> | <i>11,50</i> |
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| <i>Bouillon of prime beef with slices of beef and vegetables</i> | <i>5,50</i> |
| <i>Creamy pumpkin soup with pumpkin seeds and seed-oil</i> | <i>7,00</i> |

Mains

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| <i>Roastbeef (cold) with homemade remoulade sauce and fried potatoes</i> | <i>16,50</i> |
| <i>Prime beef with apple-horseradish sauce, chive sour cream, young vegetables and fried potatoes</i> | <i>18,50</i> |
| <i>Wiener Schnitzel from veal with cucumber salad and fried potatoes</i> | <i>19,50</i> |
| <i>Argentinean rumpsteak with pepper-sauce, green beans with bacon and potato bake</i> | <i>23,00</i> |

Desserts

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| <i>Baked apple strudel with vanilla sauce and vanilla ice cream</i> | <i>6,50</i> |
| <i>Curd cheese dumplings with warm cinnamon plum compote and vanilla ice cream</i> | <i>7,50</i> |
| <i>Baked apple-plum-cinnamon crumble with vanilla ice cream</i> | <i>7,00</i> |
| <i>Hamburg red fruit pudding with vanilla sauce or cream</i> | <i>4,50</i> |
| <i>Selected choice of cheese with grapes, bread and butter</i> | <i>7,00</i> |
| <i>Ice cream: vanilla, strawberry, chocolate, walnut, lemon per scoop</i> | <i>2,50</i> |
| <i>Homemade: mango or raspberry or passionfruit sorbet per scoop</i> | <i>3,00</i> |

Our Christmas-Menue on open fire (01.11. – 23.12.2018)

*Ginger and orange salmon carpaccio with
radicchio-fennel-orange salad (10,50 €)*

or

*Beetroot carpaccio with aragula, walnuts
and honey baked goats cheese (9,50 €)*

*Clear soup of ceps with herb-crêpes 6,00 € or
Creamy pumpkin soup with roasted pumpkin seeds and oil (7,00 €)*

*Crispy pieces of goose (or duck) with baked apple, red cabbage,
cranberry sauce and potatoe dumpling (24/22€)*

or

Fried cod with spinach and dijon mustard sauce and roasted potatoes (21€)

or

*Yellow coconut-pumpkin and vegetable curry with
roasted cashews and basmati rice (15,50€)*

Gratinated parfait of burned almonds on hot portwine-cherries (7,50 €)

or

Malheur au chocolat on orange-salad (7,50 €)

Homemade berry sorbet topped with prosecco (5,50€) or

Selected choice of cheese with grapes (6,50 €)

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Menu I: 3 courses with soup = 33,00 €

Menu II: 3 courses with starter = 36,00 €

Menu III: 4 courses = 39,00 €

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Our speciality: crispy Vierländer duck and goose!

*Crispy duck pieces with cranberry sauce, red cabbage
and bread dumplings or fried potatoes*

22,00 €

OUR DUCK OF THE MONTH NOVEMBER

*Crispy duck pieces with portwine-fig sauce, savoy cabbage and
roasted potatoes or bread dumplings*

22,00 €

*Crispy pieces of goose (breast) with baked apple, cranberry sauce, red
cabbage and potatoe dumpling (goose leg, same sides 23,50 €) 24,50 €*