

Starters and Soups

| | |
|---|--------------|
| <i>Cucumber salad in dill cream</i> | 4,80 |
| <i>Seasonal house salad with homemade vinaigrette</i> | |
| ~ <i>with roasted nuts</i> | 6,50 |
| ~ <i>honey baked goats cheese, nuts and pesto</i> | 9,50 |
| ~ <i>with crispy duck pieces and cranberry sauce</i> | 11,50 |

| | |
|--|-------------|
| <i>Bouillon of prime beef with slices of beef and vegetables</i> | 5,50 |
| <i>Creamy pumpkin soup with pumpkin seeds and seed-oil</i> | 7,00 |

Mains

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

Desserts

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

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 potates (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 €)

* * *

Menu I: 3 courses with soup = 33,00 €

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

Menu III: 4 courses = 39,00 €

* * *

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 €