

## Christmas Menu I

Lamb's lettuce with bacon and croutons

or alternatively

Goose consommé

\*\*\*

Beef shoulder with red wine gravy  
celery and roasted potatoes

or alternatively

Pike-perch filet (wild catch)  
with Venere rice, Riesling sauce and spinach

\*\*\*

Sweet dumpling with cinnamon plums

3-course menu with beef € 39,- / 3-course menu with fish € 47,-

4-course menu with beef € 44,- / 4-course menu with fish € 52,-

## Christmas Menu II

Creamy salsify soup  
with egg yolk and smoked trout

\*\*\*

Braised duck with orange-pepper jus  
savoy cabbage, carrots and 'Schupfnudeln'

or alternatively

Pike-perch filet (wild catch)  
with Venere rice, Riesling sauce and spinach

\*\*\*

Chocolate cake with marinated pineapples and Cassis ice-cream

3-course menu with duck € 45,- / 3-course menu with fish € 53,-

## Christmas Menu III

Local trout  
with beetroot and dill

\*\*\*

Goose consommé

\*\*\*

Saddle of venison covered in a marron chestnut crust  
parsley roots and bacon dumpling

or alternatively

Pike-perch filet (wild catch)  
with venere rice, Riesling sauce and spinach

\*\*\*

Baked apple with marzipan and vanilla sauce

4-course menu € 59,50