

## Starters

Small mixed salad € 7,50

Goat's cheese with beetroot and figs € 13,80

Marinated calf's head with walnut & mustard vinaigrette  
and porcini mushrooms € 15,50

Saddle of rabbit with Shiitake mushrooms  
and aubergine € 16,00

Pan-fried baby squid with grapefruit and Romaine lettuce € 16,00

## SOUPS

Cream of pumpkin soup with pumpkin seed oil € 6,90

French fish soup with herbs and garlic € 9,90

## Vegetarian Dishes

Pumpkin risotto with pan-fried slices of pumpkin € 18,80

Poached eggs with spinach and mushrooms € 18,80

## Fish Dishes

Trout fillet with lentils € 22,00

Cod fillet with mussel risotto and tomatoes and leeks € 24,00

Pike-perch fillet with mashed potatoes  
and chicory braised in a creamy hazelnut sauce € 28,00

## Meat Dishes

Braised pork's cheeks  
pan-fried cabbage and potato & lovage mash € 21,50

Calf's liver with quince and onion  
and 'Schupfnudeln' (finger-shaped potato dumplings) € 23,00

Breast of Barbarie duck with baby corn and buckwheat € 24,90

Sirloin steak with tomato crust  
artichokes and Rissole potatoes € 28,00

Venison medallions with carrots  
and 'Mohnspätzle' (Swabian noodles with poppy seed) € 28,00