

IT'S CHRISTMAS TIME

I STARTERS I

CORNSALAD

with apple, nuts, grapes and honey- raspberry dressing 9.80



PARFAIT OF DUCK LIVER

with green pepper, orange, chutney and wintersalad 10.80



pink boiled

CATTLE MAISERL (like Roastbeef)

with seeds and seed oil and cracker 11.80



SALMON-RUCOLA TATAR

with potato rösti, sour creme und salad 12.80



AU GRATIN WITH GOAT CHEESE

with walnut, grapes, wintersalad and raspberry-vinaigrette 11.80



CARPACCIO OF VEAL FILLET

on rucola with olive oil, citron and parmesan 11.80

I SOUPS I

CARROT-ORANGE SOUP

with ginger 6.80



truffled

JERUSALEM ARTISHOKE SOUP

with vegetable chips 6.80



BEEF BOUILLON

with pancake strudel and madeira 6.80

I MAINCOURSE I

FARMERS DUCK

with red cabbage, potato dumplings
and buttered breadcrumbs 19.80



FILLET OF PORC

filled with plum, brokkoli and fine noodles 21.80



boiled

CATTLE MAJOR PIECE

with apple horseradish sauce cauliflower and parclely potato 17.80



CHICKEN BREAST

with grapes, bacon croutons, champagner sauerkraut
and mashed potatoes 19.80



JUICY VENISON GOULASH

with mushrooms, cranberries and bavarian noodles 19.80



ROSE TENDERLOIN OF BEEF

in a mustard onion crust with winter vegetable and potato gratin 24.80

I FISH I

ZANDER FILLET (PIKE PERCH)

in a potato crust with spinach, chives sauce and potatoes 21.80



CHAR FILLET

with rosemary-tomato butter, grilled fennel and basmati rice 23.80

I VEGETARIAN I

WHITE WINE RISOTTO

with prasley pesto, mushrooms, red pepper and parmesan
small 12.80 big 18.80

Sweat Christmas

GRANDMA'S PLUM TRIFLE

with semolina creme and rum gingerbread 7.50



QUARK DUMPLINGS

with cinnamon bread crumbs and amarena ice cream 7.50



warm

CHOCLADE CAKE

whit nougat ice cream and advocat 8.50



COFFEE MOUSSE

with kahlua and almonds 8.50



APPLE PANCAKE

with vanilla ice cream und calvados 8.50



OUR CHRISTMAS DREAM

sweet and festive dessert variation 9.80

our christmas sorbets

PEAR SORBET

with williams brandy 6.50



BLACK CASSIS SORBET

wooden barrel gentian 6.50

wine for dessert

GRAACHER RIESLING

feinherb-halbtrocken Weingut Wegeler – Rheingau 0.1l 6.00



SELECTION OF CHEESE

with fig mustard, grapes, nuts and crissini 12.50