

MENUS

A successful evening starts by choosing a suitable menu.

We are delighted to consider your individual desires and suggestions when selecting your menu.

All prices are listed per item and include the applicable VAT.

Create your own menu

Appetizers

- Slices of smoked salmon in nori leaf, lemon & pepper vinaigrette,
Thai asparagus and wild herb salad € 15.00
- Mozzarella di bufala, avocado cream, tomato ragout, rocket € 10.00
- Grilled scallops, spinach & frisée salad with raspberry dressing, lime crème € 14.00
- Goat's cheese nougat, pickled figs, rocket salad, bread chip € 10.00
- Beef carpaccio, Parmesan, aged Balsamico, espelette pepper, mini leaf salad € 11.00
- Mixed mini leaf salad, bread chips, honey mustard dressing, cream cheese mushrooms € 8.00
- Mixed mini leaf salad, bread chips, honey mustard dressing, 3 grilled king prawns € 13.00
- Mixed mini leaf salad, bread chips, honey mustard dressing, BBQ chicken breast strips € 9.00
- Pike-perch vegetable terrine, with cucumber, frisée and radish salad,
horseradish sour cream € 11.00
- Antipasti plate with marinated tomatoes and peppers, stuffed aubergine,
mushrooms, jumbo olives, grilled ciabatta and shallot dip € 10.00

Soups

- Wedding soup, bone marrow dumplings, custard royale, pancake strips
and root vegetables € 6.00
- Potato and spring onion soup with smoked salmon € 6.00
- Potato and spring onion soup with farmhouse croutons € 5.00
- Cauliflower soup € 5.00
- Tom kha gai, vegan € 6.00
- Tom kha gai, with chicken € 7.00
- Tomato soup € 5.00
- Carrot curry soup € 5.00
- Beef broth

Main courses

- Lamb shoulder medium rare, olive gremolata, melted tomatoes and white bean purée € 21.00
- Beef fillet steak (180 g), potato truffle fritters, green bean ragout, thyme jus (up to 3-course menu) € 32.00
- Beef fillet steak (160 g), potato truffle fritters, green bean ragout, thyme jus (from 4-course menu) € 29.00
- Veal sirloin, potatoes au gratin, baby spinach and red wine shallots, truffle jus € 30.00
- Corn-fed chicken breast, Anna potatoes, green asparagus, rosé mushrooms, cognac jus € 19.00
- Braised beef roast Asian-style (teriyaki), marinated pak choi, peanut potato purée, baked lotus root € 23.00
- Organic fillet of salmon fried, pepper honey glaze, braised mini fennel, potato pea ragout, Bautzen mustard sauce € 26.00
- Fried fillet of sea bream, fondant potatoes, vanilla leeks, shellfish sauce € 19.00
- Halibut fried in black-and-white sesame, carrots & chickpeas, Padrón peppers and smoked olive oil sauce € 19.00
- Redfish, potato cucumber ragout, roasted onions and baby spinach, garden cress sauce € 21.00
- Honey goat's cheese ravioli, rocket salad, marinated cherry tomatoes, pine nuts and wild herb sauce € 15.00
- Vegetable coconut curry, smoked tofu, jasmine rice, lotus root and avocado € 14.00

Desserts

- Yoghurt walnut tart, fresh berries, mango sherbet € 8.00
- Apple tart, caramel sauce, vanilla ice cream € 8.00
- Warm chocolate macaron, almond milk ice cream and apple ragout € 9.00
- Bremen red-berry compote, vanilla Riesling sabayon, meringue € 6.00
- Vanilla caramel tartlet, chocolate mint ice cream and pear ragout € 9.00
- Selection of raw-milk and hard cheeses, apricot mustard and nuts € 11.00