



Starters

Herb salad with tomatoes, cucumber and seeds D,G,L	9,00€
Carpaccio of organic salmon with inlaid beetroot, seaweed and orange mustard vinaigrette B,L	19,00€
Roasted olive bread with inlaid vegetables and creamy burrata D,I(Weizen)	15,00€

Intermediate courses

Bolognese of lamb with organic carrots, organic celery, fresh tagliarini and parmesan A,D,E,G,I(Weizen),1	15,00€
Grilled pulpo with hot salsa of organic tomatoes, creamy fried polenta and flamed spring onions D,E,G,N	21,00€
Risotto of fregola sarda with molten organic dike cheese and planied truffles A,D,E,G,I(Weizen),1	24,00€

Main Courses

Wiener Schnitzel with salad of organic potatoes, garden radish and lingonberry jam A,G,I(Weizen),L,1	25,00€
Beef tenderloin of Holsteiner Färs (180g) with port vine gravy, roasted green asparagus and „Smashed Potatoes“ D,E,G	36,00€
Fillet of organic char with cool foam and salad of organic cucumbers, inlaid radish and pea strudel A,B,D,G	32,00€

Vegetarian

Fresh truffled pasta with plained cheeps hard cheese A,D,G,I(Weizen),1,2	25,00€
Sandwich of home made brioche „Armer Ritter Style“ with organic goat cheese, inlaid peach, honey, lavender and wild herbs A,D,I(Weizen),L	19,00€

Dessert

Three little iced blackberry chocolates served with an espresso A,D,K (Pistazie),M	7,00€
„Food for Future“ summer walk white chocolate/berrys/sorbet A,D,I(Weizen),M	15,00€

With every order of this dessert you support the initiative “Click a Tree” and plant a tree in Ghana