

MENU



STARTERS

Dozen gratinated snails, lovage butter, garlic **285,-**
1/2 dozen **165,-**

Morel with poultry stuffing, morel sauce,
wild garlic, toasted bread **325,-**

Thinly sliced beef tenderloin carpaccio, smoked mayonnaise,
crackers **295,-**

Whipped goat cheese, roasted carrots, pear,
gingerbread, brioche **265,-**

SOUP

Creamy white asparagus soup, smoked catfish **155,-**

MAIN DISHES

Confitted beef rib, creamy dill sauce, egg,
ash-roasted potatoes **365,-**

Hazelnut crusted wild boar tenderloin, mushroom,
rose hip sauce, spelt **435,-**

Lamb ragout, spinach, wild garlic,
homemade noodles with buckwheat **325,-**

Veal rib eye steak, truffle butter, french fries,
onion mayonnaise **565,-**

Beef tenderloin steak, foie gras, truffle caviar,
wine sauce, potato purée **685,-**

Chicken leg Ballotine, leek ragout, champagne sauce,
straw potatoes **295,-**

Salmon trout fillet, hollandaise sauce,
variation of green peas **365,-**

Potato gnocchi, wild broccoli,
blue cheese, nuts **275,-**

SPECIALITY

Beef burger with foie gras, lardo bacon, smoked blue cheese,
roasted onion mayonnaise, brioche, straw potatoes **385,-**

SALAD

Lettuce with asparagus & pickled vegetables **185,-**

Shredded lettuce, venison croquette, pickled vegetables, crackers,
apple vinegar dressing **245,-**

DESSERTS

Warm chocolate cake, currant & mead sorbet **185,-**

Cream cake with raspberries and strawberries, spruce tip sugar **165,-**

Baked cheese & apple, truffle caviar, bread **225,-**