

lunch menu

salmon | elderflower | wild herbs salad

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boiled veal | chanterelle | mashed potatoes

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apricot | almond | white chocolate

35.-

à la carte

salad	7.-
asparagus vinaigrette	12.-
pickled hering potatoe bread sour cream	18.-
beef tartar quails egg radish	19.-
duck liver elderflower brioche	26.-
consommé ravioli vegetables	9.-
fish soup	12.-
salad grilled fish variation	18.-

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asparagus sc. hollandaise pancakes	22.-
with ham wiener schnitzel	9.- / 14.-
noodles creamy morel fava beans	26.-
pike perch white cabbage blood sausage tortellini	35.-
monkfish fennel bouillabaisse risotto	43.-
chicken breast peas roasted potatoes	29.-
deer turnip "spätzle"	30.-
sweet bread green asparagus ginger hollandaise	35.-
four course surprise menu (by table last order 1 p.m.)	75.-