Summerly menu

Grilled scallops
cauliflower, salty Fingers, caviar,
cress cream

Creamy soup from Waltroper asparagus
baked praline of salmon, orange oil

Pink roasted boilled fillet from sucking calf
chanterelles, mashed parsley

„Clafoutis"
baked soufflé
fresh garden raspberries, joghurt ice cream

3 courses (without scallops) 39€
4 courses 48€

Large amount of wine with the meal á 30 €
Without alcohol with the meal á 15 €

Starters

Garden herb salad   9€
chanterelles, tomatoes, parmesan cheese crisps,
old balsamic vinegar

Grilled scallops   14€
chanterelles, salty Fingers, caviar,
cress

Goose liver in green pepper coating   14€
caramelized Brioche, sweet cherry compote,
roasted corn

Marinated canadian fillet of beef   16€
grilled prawns, avocado,
rocked salad, parmesan cheese, crunchy bread crump

Soups and Asparagus

Creamy soup from Waltroper asparagus   **7€**
baked praline of salmon, orange oil

24 hour bouillon from guinea fowl   **9€**
prawns, lemon grass, chili,
mangetout, ginger

Portion fresh Waltroper asparagus   **17,90€**
sauce hollandaise or melted butter,
potatoes

either with

….with different sorts of ham   **22,90€**

….with roasted fillet of salmon   **28,90€**

….with veal escalope   **28,90€**

….with fillet from Angus beef   **37,90€**

Main courses

Pike dumplings in riesling sauce   **19€**
Leibzig mixed vegetables, asparagus, morels,
crabs, new potatoes

Braised fillet from pikeperch   **24€**
tomato, cucumber-lime stock, blue potato

Fillet from monkfish and prawn   **28€**
crustacean stock, fennel, parsley noodles

Loin from Sylter lamb   **32€**
gratinated goat`s cheese, mashed tomatoes, mixed beans,
gnocchi

Chanterelles raviolo   **16€**
roasted chanterelles, vegetable stock

Braised ox cheeks in burgunder sauce   **19€**
chanterelles, roasted challots, potatoe and brown butter mousseline

Classics

Bouillabaisse   **11€**
lobster, mussels, grilled different fish,
vegetable, roasted baguette, sauce rouille

Tatar from canadian fillet of beef, 100g   **16€**
sauce Café de Paris, herb salad in pine nuts vinaigrette

Steak à la Fourme d'Ambert   **26€**
US beef, sauce Fourme d'Ambert with green beans,
crunchy garlic, potatoe, chives mousseline

Heaven & Earth   **16€**
roasted french black pudding,
potato mousseline with brown butter, apple- ginger compote

For 2 persons:

Chateau briand from canadian fillet of beef   **64€**
-carved at the table-
Café de Paris butter, sauce bearnaise, grilled chanterelles,
potatoes

Meat specialities from Big Green Egg (charcoal grill)

Heritage Angus Beef

Canadian beef in highest quality.
Priority: Everything in harmony with nature under compliance of high ecological and economical standards.

Fillet of beef	**200g**	**32€**
Fillet of beef	**250g**	**38€**
Rib Eye	**250g**	**34€**

Flat Iron Steak	**200g**	**26€**

Flat Iron Steak it's a cut from the beef´s shoulder and finely marbled

Bentheimer pork

Domestic pig breed from the county of Bentheim.
On the basis of animal-friendly husbandry and natural feeding their meat has a significantly higher fat content, which has a positive effect on the quality and taste. High-quality, succulent meat.

Chops	**300g**	**26€**

The steaks are served with sauce Café de Paris, red wine stock, roasted cauliflower or mixed salad in balsamic vinegar, potatoe & chives mousseline or rosemary potatoes.

Dessert

Baked soufflé   9€
fresh garden raspberries, joghurt ice cream

Variation from garden strawberries and elderflower   10€
baked, mousse, sorbet,

Valrhona chocolate   12€
cherry compote, cake, mousse au chocolat, pistachios ice cream

Sorbet of the Day   2,50€

Cheese

raw milk cheese from Backensholz   9€
with chutney and homemade bread

Deichkäse (lactose-free hard cheese)
10 weeks matured, aromatic-nutty
Deichkäse Gold (lactose-free hard cheese)
12 weeks matured, strong-nutty
CréMeer
soft cheese, fresh and creamy, soft core
liddle goat (lactose-free hard cheese)
mild with fine taste of goat milk

Dear guests,
for allergy sufferers we keep a card ready, where we have identified all allergens.
Please ask our service team for this documentation.