

Am „Hospitality is the art of encouraging your guests to stay without preventing them from leaving“

### STARTERS & SOUPS

<b>Beef carpaccio</b> with rocket, balsamic vinegar & parmesan	€ 20,00
<b>"Schlemmerschnitte" in house style</b> Smoked salmon, caviar, horseradish, farmhouse bread	€ 20,00
<b>Rose-cooked roast beef from Black Forest beef</b> , celeriac puree, herb remoulade, seasonal pickled vegetables and wild herb salad	€ 23,00
<b>Fresh goat's cheese mousse</b> with wild herb salad & seasonal pickled vegetables	€ 19,00
<b>Caprese of ox heart tomatoes &amp; burrata</b>	€ 19,00
<b>Herb cream soup</b> with fried prawns	€ 9,00 € 14,00
<b>Beef broth</b> with herbal pancakes	€ 9,00

### MENU

**Fresh goat's cheese mousse** with wild herb salad & seasonal pickled vegetables

\*\*\*\*

**"Schlemmerschnitte" in house style**

Smoked salmon, caviar, horseradish, farmhouse bread

\*\*\*\*

**Fillet of beef** with tagliarini, fried chanterelles & herb butter

\*\*\*\*

**White chocolate mousse** with poppy seeds & pomegranate seeds

€ 89

### WINE ACCOMPANIMENT

2022 Sauvignon Blanc, Laufener Altenberg, Qualitätswein, Eddition TERROIR, Sulzburg

\*\*\*\*

2022 Chardonnay „Alte Reben“, Weingut Heinemann, Scherzinger Batzenberg, Qualitätswein, Scherzingen

\*\*\*\*

2019 Barolo, DOCG, Giacosa Fratelli, Piemont

\*\*\*\*

Muskateller Schaumwein, Muskat, Petit Grains, Weingut Fritz Waßmer, Bad Kissingen

€ 32



MÜNSTER

## FROM THE MEADOW

<b>Lukewarm lentil salad</b> with grilled vegetables, fried onions & yoghurt-mint dip (vegan)	€ 23,00
<b>Forest mushroom ravioli</b> with baby spinach and burrata	€ 26,00
<b>Tagliarini with truffle</b>	€ 28,00
<b>Baked potato</b> with mushrooms, cream cheese and salad bouquet	€ 22,00

## FROM THE WATER

<b>Fried pike-perch fillet</b> on summer vegetables & parsley potatoes	€ 41,00
<b>Fish &amp; chips of salmon trout in house style</b> with rouille sauce	€ 33,00
<b>Baked prawns</b> with baked potatoes and cream cheese	€ 31,00

## FROM THE FARM

<b>Corn poulard</b> on ratatouille and tagliarini	€ 32,00
<b>Baked chicken</b> on potato-cucumber salad & cranberries	€ 29,00
<b>Beefburger with french fries &amp; coleslaw</b>	€ 29,00
Burgerbun, beefpatty, cheese, hummus-mayonnaise, BBQ sauce	
<b>Fillet of beef 180g</b> with tagliarini, fried chanterelles & herb butter	€ 44,00
<b>Creamed fillet of pork</b> with butter spaetzle & mushrooms	€ 32,00

## DESSERTS

<b>Tonka bean - Crème Brûlée</b> with berries	€ 12,00
<b>White chocolate mousse</b> with poppy seeds & pomegranate seeds	€ 11,00
<b>Tiramisu</b>	€ 11,00
<b>Black Forest parfait</b> with kirsch, madeleine and berries	€ 12,00
<b>Espresso with vanilla ice cream</b>	€ 6,50
<b>Cheese variation</b> with fig mustard, grapes, nuts and fruit bread	€ 17,00

You can view information on allergens at any time.  
Please ask our service staff.

