




STARTERS & SOUPS

Beef carpaccio with rocket, balsamic vinegar & parmesan	€ 20,00
"Schlemmerschnitte" in house style Smoked salmon, caviar, horseradish, farmhouse bread	€ 20,00
Autumn lamb's lettuce with potato dressing, crispy bacon, crackling and walnuts  (without bacon)	€ 16,00
Stroll through the moss forest Marinated autumn salad, pumpkin puree, roasted mushrooms, pickled vegetables 	€ 18,00
Beetroot marinated with balsamic vinegar served with goat's cream cheese and walnuts	€ 19,00
Beef broth with herbal pancakes	€ 9,00
Pumpkin cream soup  with fried prawns	€ 9,00 € 14,00

MENU

Beetroot marinated with balsamic vinegar served with goat's cream cheese and walnuts

Fried pike-perch fillet on pumpkin gnocchi with sage butter and mangold

Rack of lamb on truffle jus, autumn vegetables and pommes dauphine

Tonka bean - Crème Brûlée with berries

€ 89

WINE ACCOMPANIMENT

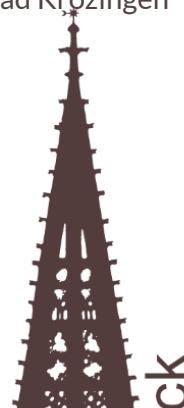
2023 Sauvignon Blanc, Weingut Abril, Qualitätswein, Vogtsburg

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

2016 Finca Antigua „Unico“, Crianza Martinez Bujanda, La Mancha


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

€ 32



MÜNSTER

FROM THE MEADOW

Lukewarm lentil salad with grilled vegetables, fried onions and yoghurt-mint dip 	€ 23,00
Pumpkin gnocchi with sage butter and autumn vegetables	€ 26,00
Tagliarini with truffle	€ 28,00
Baked potato with mushrooms, cream cheese and salad bouquet	€ 22,00

FROM THE WATER


Fried pike-perch fillet on pumpkin gnocchi with sage butter and mangold	€ 41,00
Fish & chips of salmon trout in house style with rouille sauce	€ 34,00
Baked prawns with baked potatoes, mushrooms and cream cheese	€ 31,00

FROM THE FARM

Corn poulard on ratatouille and tagliarini	€ 32,00
Badisches Schäuferle on bacon sauerkraut & mashed potatoes	€ 29,00
Fillet of beef 180g with tagliarini, fried mushrooms & herb butter	€ 44,00
Creamed fillet of pork with butter spaetzle & mushrooms	€ 32,00
Rack of lamb on truffle jus, autumn vegetables and pommes dauphine	€ 45,00

DESSERTS

Tonka bean - Crème Brûlée with berries	€ 12,00
White chocolate mousse with poppy seeds & pomegranate seeds	€ 11,00
Tiramisu	€ 11,00
Espresso with vanilla ice cream	€ 7,00
Cheese variation with fig mustard, grapes, nuts and fruit bread	€ 17,00

 = vegan

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

