

MENU

VALID SA. FROM 12:00-14:00, AS WELL AS ON SUNDAYS AND PUBLIC HOLIDAYS

STARTER

Beef bouillon

Egg garnish, vegetable strips & marrow dumplings 7.50 €

Baked goat's cheese

with walnuts, honey, orange and salad 15.00 €

Small mixed salad

colourful leaf salad with cherry tomatoes and balsamic vinaigrette 8.50 €

Small salmon strudel

filled with goat cream cheese and spinach with lamb's lettuce 13.00 €

MAIN DISHES

Large wrap

with Kikok chicken breast, salad and balsamic dressing 15,00 €

Crispy fried fillet of zander

with grape and bacon butter on creamed sauerkraut and parsley potatoes 24,50 €

Vegan tomato risotto

with dried tomatoes, rocket, pine nuts and pepper crisps 20.00 €

Porcini mushroom and ricotta ravioli

in truffled parmesan fondue 21.50 €

Pork schnitzel

with mushroom cream sauce and fried potatoes, bacon and onions and side salad 22,50 €

Westphalian kale

with fried potatoes mettenden and smoked pork loin 18.50 €

Veal cream goulash

with fried mushrooms, herb spaetzle. crème fraîche and side salad 23,50 €

DESSERT

Almond semolina flummery (7)

with cinnamon plums 9.50 €

Orange crème brûlée with cocoa sorbet 9.50 €

All prices include service and the legally applicable VAT. If you have any questions about allergens and ingredients, please contact our service staff.



OUR SUNDAY MENU

VALID SA, FROM 12:00-14:00, AS WELL AS ON SUNDAYS AND PUBLIC HOLIDAYS

CHOOSE A STARTER:

Beef bouillon

Egg garnish, vegetable strips & marrow dumplings

OR

Small mixed salad

colourful leaf salad with cherry tomatoes and balsamic vinaigrette

CHOOSE THE MAIN COURSE:

Veal cream goulash

with fried mushrooms, herb spaetzle, crème fraîche and side salad

OR

Crispy fried fillet of zander

with grape and bacon butter on creamed sauerkraut and parsley potatoes

OR

Porcini mushroom and ricotta ravioli

in truffled parmesan fondue

DESSERT

Orange crème brûlée

with cocoa sorbet

29,00 €