

FISH & meat

Fish

Pike-perch fillet fried crispy

in veal gravy with slowly cooked honey-
champagne-cooked sauerkraut and risolée potatoes
22,80 €

Maritime fish plate “Zeppelin Hangar“

with fried shrimp and scallop, oven tomato
with pine nuts and boletus risotto
29,80 €

Grilled fillet of Arctic Sea

trout on creamy beluga lentils with sea
salt potatoes and oven pumpkin
25,80 €

Meat

Loin of venison fried medium rare

with rosemary plums, almond broccoli and Williams potatoes
29,00 €

Fillet of veal fried medium rare

on morel cream sauce with autumn vegetables and pappardelle
27,50 €

Roast venison from own hunt

in juniper sauce with cranberry- pear, Brussels bacon sprouts and hazelnut spaetzle
20,80 €

Stewed sirloin steak with fried onions from Argentinean Angus cattle (250gr)

with red wine shallots, autumn vegetables and buttered spaetzle
25,80 €