

## OUR APERITIF RECOMMENDATION

GLASS OF BELSAZAR VERMOUTH ROSÉ TONIC	0,2 L € 7,00
GLASS OF PROSECCO WITH WHEAT BEER	0,2 L € 6,50
GLASS OF PROSECCO SOLIGO BRUT	0,1 L € 5,50
GLASS OF "SIEGFRIED WONDERLEAF" GIN TONIC (WITHOUT ALCOHOL)	0,2 L € 7,50

## MENU

### **POKÉ BOWL "CRISPY PRAWN"**

SUSHI RICE, WAKAME, AVOCADO, EDAMAME, WATERMELON, GINGER,  
FRUIT CAVIAR, BLACK SESAME, BAKED PRAWNS, WASABI MAYO

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### **CREAMY ASPARAGUS SOUP WITH ASPARAGUS AND CHERVIL**

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### **BREAST OF KIKOK CHICKEN SOUS VIDE COOKED WITH SUGAR SNAP AVOCADO VEGETABLES, TARRAGON SAUCE AND PEARL BARLEY RISOTTO**

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### **HOMEMADE "STIPPMILCH" WITH FRESH BERRIES AND CINNAMON SUGAR**

3 COURSE MEAL € 35,50

4 COURSE MEAL € 39,50

## OUR WHITE WINE RECOMMENDATION

2018ER „KAITUI“  
SAUVIGNON BLANC  
TROCKEN  
MARKUS SCHNEIDER  
ELLERSTADT, PFALZ

BOTTLE 0,75L € 29,00  
GLASS 0,2L € 9,20

## OUR RED WINE RECOMMENDATION

2017ER PINOT NOIR  
-UNFILTERED-  
JOHNER ESTATE  
WAIRARAPA, NEUSEELAND

BOTTLE 0,75L € 29,50

## STARTERS

### **SPRING LETTUCES**

**WITH BAKED GREEN AND WHITE ASPARAGUS**

**AND CURRY-HOLLANDAISE**

*(VEGETARIAN)*

€ 9,50

### **POKÉ BOWL "CRISPY PRAWN"**

SUSHI RICE, WAKAME, AVOCADO, EDAMAME, WATERMELON, GINGER,

FRUIT CAVIAR, BLACK SESAME, BAKED PRAWNS, WASABI MAYO

€ 14,00

### **HOMEMADE GNOCCHI**

**WITH WILD GARLIC ESPUMA**

€ 11,00

**AS A MAIN COURSE**

*(VEGETARIAN)*

€ 16,50

**LOBSTER WAFFLES WITH CAVIAR OF STURGEON**

**AND CRÈME FRAICHE**

€ 19,50

**VITELLO "TIEMANN'S STYLE"**

**VEAL | TUNA | TRUFFLE ESPUMA**

€ 15,50

## SOUPS

### **CREAMY ASPARAGUS SOUP**

**WITH WHITE ASPARAGUS AND CHERVIL**

*(VEGETARIAN)*

€ 6,50

### **FROTHY LOBSTER SOUP**

**WITH LOBSTER MEAT**

€ 10,50

### **CLEAR TOMATO SOUP**

**WITH CRISPY GOAT CHEESE PRALINE**

**AND FRESH BASIL**

€ 8,50

## MAIN COURSES

BREAST OF KIKOK CHICKEN SOUS VIDE COOKED  
WITH SUGAR SNAP AVOCADO VEGETABLES,  
TARRAGON SAUCE AND PEARL BARLEY RISOTTO € 23,50

SADDLE OF VENSION  
WITH RHUBARB SAUCE, STEWED SAVOY CABBAGE  
AND MASHED POTATOES € 32,50

FILLET OF ORGANIC VEAL  
WITH FRESH CHANTERELLES A LA CREME,  
BROAD BEANS AND MASHED POTATOES € 32,50

SEA BASS ON HERBAL RISOTTO  
WITH LIME ESPUMA € 24,50

PICKLED HERRING FILETS "PRIMTJES"  
WITH "HAUSFRAUEN SAUCE",  
GREEN BEANS AND ROASTED POTATOES € 16,50

ONE POUND OF WHITE ASPARAGUS € 19,50  
OPTIONALLY WITH...

... SMOKED HAM € 25,50

... TWO SMALL SCHNITZEL OF PORK LOIN € 26,50

### SERVED WITH:

POTATOES, MELTED BUTTER AND SAUCE HOLLANDAISE

## DESSERT

DUO OF "BACKENSHOLZER DEICHKÄSE" CHEESE  
(6 & 12 MONTHS MATURED)  
WITH FIG MUSTARD AND NUT BREAD € 9,50

HOMEMADE "STIPPMILCH" WITH FRESH BERRIES  
AND CINNAMON SUGAR € 8,50

CRÈME BRÛLÉE  
WITH HOMEMADE TONKA BEAN ICE CREAM € 8,50

### *SMALL PORTION TO TRY*

HOMEMADE RASPBERRY ICE CREAM AU GRATIN € 5,50