

## Starters

Oktopus carpaccio / tangerine-bio oliveoil / rucola / balsamic .....	11.5
Fried foie gras / flambéed Calvados apples / walnuts.....	17.5

## Salads

### Starter / Main

Rucola salad / baked goat's cheese / glazed walnuts.....	8.5	14.5
Caesar salad / romaine lettuce / Parmesan cheese / Ceasar dressing.....	9.5	
Caesar salad / romaine lettuce / organic chicken / Parmesan cheese / Ceasar dressing.....	15.5	

## Soup

Carott-ginger soup / cocospuma / prawns / red chili strings .....	7.5
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## Pork

Black-Forest sausage / grilled / mashed potatoes / roasted onion sauce / mustard .....	9.5
Baden-Baden pork scheufele / bread dumplings / homemade beersauce / sauerkraut .....	16.5

## Iberico Pork

Iberico pork (Pluma Bellota) / of free-ranging Iberian pigs fed on acorns / sautéed medium-rare  
sweet pepper salsa / parmesan gratin ..... 23.5

## Lamb

Grasslands lamb / sautéed / rosemary crust / thyme gravy / vegetables / Parmesan gratin ..... 26.5

## Veal / Beef

Braised veal cheeks / mashed potatoes / Pinot Noir sauce / carrots ..... 21.5

Rump steak (300 gr.) / Black Angus / lemon-flavored sea salt / French fries ..... 24.5

## Fish

Asia Gamba / prawns / Asian vegetables / red curry / coconut milk / jasmine rice ..... 17.5

Dorade / grilled / fileted / mediterranean vegetables / baked potatoe wedges with rosemary ... 19.5

## Fowl

Duck leg confit / savoy cabbage with cream / homemade bread dumpling ..... 22.5

## Vegetarian / Vegan

Creamed mushrooms / homemade bread dumpling / sour cream / chives ..... 14.5

Asian vegetables / red curry / coconut milk / jasmine rice ..... 15.5

Truffle pasta / tagliatelle / truffled gravy / mixed vegetables ..... 19.5

## Dessert

Andalusian almond cake / vanilla cream ..... 4.5

Two home-made chocolate lava muffin / vanilla cream ..... 7.5

Crème brûlée / singed vanilla crème crust / caramel ice cream with salted butter ..... 8.5

## Side dishes

Jasmin rice .....	2.5
French fries .....	3.5
Homemade mashed potatoes .....	3.5
Homemade pread dumling .....	3.5
Parmesan gratin .....	3.5
Baked potatoe wedges with rosemary .....	3.5

## Sources / slowmeat



As far possible, we like to serve our guests fresh ingredients, which come from species-appropriate agriculture and preferably from nearby locations.

That is the reason that we work together with regional suppliers and slowmeat®. slowmeat® stands for a return to traditional values in handling meat in light of Slow Food®.