

## MENU

### SOUP

Clear Lobster Consommé / Prawn Dumpling / Tarragon 14.50

Porcini Cream Soup / Celery / Puff Pastry 14.00

### STARTER

Brie de Meaux  
Prune / Hazelnut / Beetroot 17.50

**2021 Chardonnay, Weingut Kaufmann** **Gl. 0,1 l l** **5.50**

Trout Fillet  
Potato Pavé / Cucumber / Dill / Trout Caviar 19.00

Pink roasted Rump of Veal  
Vegetable Salad / Egg / Radicchio Castelfranco / Bread 19.50

Foie Gras  
Quince / Bay Leaf Parfait / Honey Bread 26.50

**2018 Riesling Spätlese Wehlener Sonnenuhr, Weingut Wegeler** **Gl. 0,1 l l** **7.50**

### MAIN COURSE

Hokkaido Pumpkin Pasta Roll  
Pointed Pepper / Pearl Onion / Taleggio / Pumpkin Seed Oil 26.50

Monkfish  
Black Beluga Lentils / Smoked Eel / Apple / P.X. Balsamic 33.00

Roastbeef & Stewed Ox Cheek  
Parsnip / Pointed Cabbage / Black Chanterelles 36.50

**pn19/20/21 Pinot Noir, Weingut Balzer + Hansel, Rheingau** **Gl. 0,2 l l** **12.50**

### DESSERT

Valrhona Chocolate Biscuit  
Coconut Panna Cotta / Pineapple / Pina Colada Ice Cream 14.50

**2018 Scheurebe Auslese Schlossberg, Winzerhof Thörle** **Gl. 0,1 l l** **7.50**

### HEIMAT TAKE AWAY:

Homemade Jam

Apricot or Strawberry per Glass 200 ml 6.50