

Starters

In herb-olive oil marinated kingfish

Bell pepper vinaigrette

Fennel-orange salad with seaweeds and wild herbs

32

Saddle of rabbit in crispy sesame-condiment crust

Black forest goat cream cheese with thyme honey and courgette salad

26

Sauteed Franconian crayfish in Pastis brew

Artichokes with green asparagus and chanterelles

44

Chilled goose liver cream and truffled tatar of beef

Lightly jellied morel essence

Apple and celery

35

Essence of ceps with ravioli of calf's tail and vegetables

16

Fish

Filet of white halibut with pine nut crust

White tomato foam sauce

Green asparagus and potato gnocchi

39

For two persons filleted at your table

Sauteed North Sea sole and crabs

Lemon sauce

White mushrooms with leaf spinach and saffron-parsley potatoes

per person

48

Meat

Palatinate saddle of lamb with red wine-shallot butter

Baked sweetbread of lamb

Saffron onion-tomato confit and peas-pearl barley risotto

39

Saddle of venison with condiment jus

Early cabbage with chanterelles and celery mousseline

43

Sauteed goose liver with lightly smoked breast of pigeon

Truffle jus with red chard and apricot-rosemary chutney

42

For two persons carved at your table

G*rilled chop of veal with shagreened pepper*
Peas with Pata Negra ham
Cream chanterelles and dumplings

per person

42

Cheese

A*ssortment of cheese from Maître Antony*
Sundgauer Käs Kaller

18

Desserts

C*heesecake with Limoncello ice cream and salty corn caramel*
Confected Grapefruits

15

A*lmond-Macaroon*
Parfait and foam of Tahiti-vanilla
Raspberries

17

C*hocolate cream cake with confected apricots*

17

M*oelleux of caramel with glazed cherries*

Goat cream cheese ice cream

16

In condiments braised peach
On champagne sabayon and wine ice cream

17

We're welcome to serve you with your dessert different sweet wines by glass!