



| English |

DEAR GUEST

WE ARE PLEASED TO WELCOME YOU TO A FRIENDLY & CHEERFUL ATMOSPHERE THE ENTIRE EVENING.
WE OFFER YOU AN HONEST KITCHEN WITH SEASONAL & WHEN POSSIBLE, LOCAL QUALITY PRODUCTS.
OUR MAIN CONCERN IS TO BE MINDFUL OF THE RESOURCES & TO KNOW THEIR ORIGIN.

**FOR THESE REASONS, WE EXCLUSIVELY USE MEAT & SHELLFISH FROM COUNTRIES
WHERE THE USE OF GROWTH PROMOTERS & ANTIBIOTICS IS EITHER PROHIBITED OR
EXCLUDED BY DECLARATION!**

WE WISH YOU A PLEASANT & ENJOYABLE EVENING IN THE BEST COMPANY!



AUTUMN DELIGHTS

SEPTEMBER & OKTOBER

STARTERS

VEGGIE	HOMEMADE PORCINI MUSHROOM SOUP WITH PUFF PASTRY STICK	20
	Fine porcini mushroom soup cream sherry onions garlic puff pastry stick	
VEGGIE	LAMB'S LETTUCE SALAD WITH EGG & CROÛTONS	17
	Lamb's lettuce chopped egg garlic croûtons Dijon mustard dressing	

MAIN COURSES GAME MEAT

PORK	PORK BRAISED IBERICO CHEEK IN BAROLO SAUCE	62
	Spanish wild boar cheeks slowly braised in Barolo homemade bread dumplings homemade red cabbage glazed chestnuts lingonberries Brussels sprouts quince slices in Moscato	
HARE	HOMEMADE TAGLIATELLE CON RAGÙ DI CONIGLIO SELVATICO	44
	Tagliatelle with fresh egg wild hare ragout	
ROEBUCK	VENISON ESCALOPES IN CREAMY GAME SAUCE WITH CHANTERELLES	58
	Venison from hunting (AT & DE) classic creamy game sauce with chanterelles homemade bread dumplings homemade red cabbage glazed chestnuts lingonberries quince slices marinated in Moscato	
VEGGIE	VEGETARIAN SIDE-DISH PLATE WITH CHANTERELLE CREAM SAUCE	39
	Homemade bread dumplings chanterelle game cream sauce lingonberries homemade red cabbage glazed chestnuts Brussels sprouts quince slices marinated in Moscato	

DESSERT OF THE MONTH

DOLCE	HOMEMADE PLUM TARTLET WITH PLUM SORBET & CARAMEL	18
	Plum tartlet homemade plum sorbet caramel crumbles caramel sauce whipped cream	

PLEASE CONSULT OUR STAFF REGARDING ALLERGIES AND INTOLERANCES