

Das Gold des Meeres & des Waldes

VORSPEISE & SUPPE | *starter & soup*

ROTE BETE-SCHMAND-SUPPE

mit Preiselbeer-Matjes ^(b,d,11)

fresh cold beet root cream soup and herring with cranberries

7,90

TATAR VON MANGO & AVOCADO

Matjesstreifen | Rösti | Wasabi | Wildkräutersalat ^(a, b, j, m, 2, 11, 12)

Mango-Avocado-tatar with hash browns, wasabi and wild herbs salad

13,50

HAUPTGERICHTE | *main dishes*

MATJES MEDITERRAN

Matjes Salat | Rosmarin Drillinge | Zwiebeln | Bohnen ^(b, 1, 2, 3, 10)

matjes with onions and beans, rosemary potatoes

19,50

MATJES FILETS NACH „ART DES HAUSES“

Petersilienkartoffeln | Apfel-Joghurt-Soße | Salatgarnitur ^(b, d, m, 11)

herring fillets - apple - yogurt sauce, served with boiled potatoes and salad garnish

18,00

SHERRY MATJES

Bratkartoffeln | Tatarensoße | Wildkräutersalat ^(a, b, d, m, 2, 10, 11, 12)

Fillets of matjes marinated with sherry, fried potatoes, wild herbs salad and tartar sauce

20,50

GNOCCHI – PFANNE

Pfifferlinge | Kirschtomaten

Gnocchi with chanterelles and cherry tomatoes

19,50



TOMATEN-BROT-SALAT

Pfifferlinge | Burrata ^(a, d, j, 11, 12, 13)

Tomato - bread - salad accompanied by chanterelles and Burrata cheese

20,50

SCHNITZEL VOM SCHWEIN „WIENER ART“

Rahmpfifferlingen | Kartoffelkroketten ^(a, j, 11, 12, 13)

tender pork schnitzel with creamy chanterelles and croquettes

25,50

DESSERT | *dessert*

VANILLE MOUSSE

Rhabarberragout | Blätterteig ^(a, d, j, 11, 12, 13)

vanilla mousse, rhubarb ragout and puff pastry

9,50