

Das Gold des Meeres & des Waldes

VORSPEISE & SUPPE | starter & soup

PFIFFERLINGS CREME-SÜPPCHEN

mit Kräutercroutons ^(d,11,13)

chanterelle cream soup with croutons

8,50

MATJES HÄCKERLE

Äpfel und Zwiebel | Pumpernickel | sommerliche Blattsalate ^(a, b, j, m, 12,)

matjes-tatar with apples, onions, pumpernickel, summer leaf salads

12,50

HAUPTGERICHTE | main dishes

MATJES MEDITERRAN

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

matjes with onions and bacon 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

18,90

BRATHERING EINGELEGT

Bratkartoffeln | sommerliche Blattsalate ^(b, j, 2, 8)

fried herring pickled with bearded potatoes and summer leaf salads

18,50

GNOCCHI – PFANNE

Pfifferlinge | Pomodori Secchi Pesto | Frühlingslauch ^(m, 9)

gnocchi with chanterelles, dried tomatoes and spring onions

20,50



TAGLIATELLE MIT PFIFFERLINGEN

Kirschtomaten | Burrata | gebackener Rucola ^(a, d, j, 11, 12, 13)

Tagliatelle, tomato cherry, chanterelles and Burrata cheese, baked arugula

22,50

SCHWEINESCHNITZEL „WIENER ART“

Pfifferlinge a la creme | Kartoffelkroketten ^(a, j, 11, 12, 13)

tender pork schnitzel with creamy chanterelles and croquettes

26,50

DESSERT | dessert

PANNA COTTA

Stachelbeer-Ragout | Fruchtsorbet ^(d, 11, ,13)

gooseberry ragout fruit sorbet

9,50