



**Historische Weinstuben**  
FEINE KÜCHE

**Starters**

CHARTREUSE OF FOIS GRAS AND PIGEON  
*with nectarine and summer truffles*

19 €

DUET OF STAINED SALMON AND PIKE PEARCH  
*on red pepper jelly and marinated artichokes*

18 €

POCHED FILLED OF VENISON IN RED WINE  
*on potatoe-apricots and acidified chantreelles*

21 €

**Soups**

CREAM SOUP OF PEAS AND LIME  
*with two sorts of lobster*

11 €

ESSENCE OF VINE TOMATO  
*with herb-bread and carpaccio of veal*

12 €

**Sorbet**

SORBET OF GREEN APPLE AND GINGER  
*with champagner on the top*

6 €

**Vegetarian Dishes**

GRATIN OF BRAISED VEGETABLES  
*with olive-risotto and tomato tapenade*

18 €

HOME MADE RAVIOLI  
*with red onion confit and a cream of truffle*

21 €

## **Main Dishes**

ON THE SKIN, FRIED SEA BASS  
*on fennel puree with confit tomatoes and roasted olive bread*

30 €

OPEN RAVIOLI OF GRILLED HALIBUT  
*with sautéed sweetbread, young leek and a cream of lemon and butter*

32 €

IN CUMIN ROASTE SUCKLING PIG  
*on two sorts of beans with saffron onions and parisian potatoes*

29 €

„HEAVEN AND EARTH“  
*with crepinett of quail, fois gras and glazed celery*

30 €

PINK ROASTED SADDLE OF LAMB WITH HERB CRUST  
*aubergine canelloni, goat cheese and red pepper cream*

31 €

### **Specialities of the house**

SMALL PIECES OF BRAISED VEAL CHEEKS  
*on potato-nut flan, glazed vegetables and acidified pear*

28 €

### **Cheese**

REFINED RAW MILK CHEESE  
*from Maître Waltmann, Erlangen*

11 €

BRIE DE MEAUX  
*with baked figs and port ice cream*

12 €

### **Desserts**

HOME MADE TIRAMISU  
*with inserted raspberries and  
passion fruit ice cream*

10 €

DUET OF COCONUT  
AND SOME BLACK CURRANTS  
*with roasted mango*

12 €

HOME MADE CHOCOLATE  
*with white coffee ice cream*

11 €



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**Kleines Schauspiel**

AMUSE-BOUCHE

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TWO SORTS OF QUAIL  
*with marinated sour cherries and nut cake*

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POACHED HEN'S EGG  
*with wild herbs and a cream of chanterelle*

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SMALL PIECES OF BRAISED VEAL CHEEKS  
*on potato-nut flan, glazed vegetables and acidified pear*

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BITTERSWEET CHOCOLATE MOUSSE  
*with orange sorbet*

50 €

**Wine recommendation**

WHITE WINE

2010 SCHLOSS PROSCHWITZ  
ELBLING, QUALITÄTSWEIN TROCKEN  
WEINGUT PRINZ ZUR LIPPE  
SACHSEN  
€38

RED WINE

2008 FREYBURGER SCHWEIGENBERG  
DORNFELDER „BARRIQUE“  
QUALITÄTSWEIN TROCKEN  
WEINGUT GOLDSCHMIDT  
SAALE UNSTRUT  
€31



**Historische Weinstuben**  
FEINE KÜCHE

**Großes Schauspiel**

AMUSE-BOUCHE

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DUET OF SMOKED SALMON AND PIKE-PERCH  
*with pepper jelly and marinated artichokes*

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HOMEMADE RAVIOLI  
*with red onion confit and a cream of truffle*

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SORBET OF GREEN APPLE AND GINGER  
*with champagner on the top*

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IN CUMIN ROASTDED SUCKING PIG  
*on two sorts of beans with saffran onions and parisian potatoes*

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BRIE DE MEAUX  
*with baked figs*

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HOMEMADE CHOCOLATES  
*with white coffee ice cream*

70 €

**Wine recommendation**

WHITE WINE  
2010 GRÖSTER STEINBERG  
WEISSBURGUNDER  
QUALITÄTSWEIN, TROCKEN  
WEINGUT B. THÜRKIND  
SAALE- UNSTRUT  
29 €

RED WINE  
2007 CÔTES DU RHÔNE VILLAGES SÉGURET A.C.  
CUVÉE TRADITION  
DOMAINE DE MOURCHON  
RHÔNE  
41 €