

SPEISEKARTE



Winterliche Genussmomente

DEZEMBER - JANUAR - FEBRUAR



RITTERGUT
STÖRMEDE

HOTEL ♥ RESTAURANT

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FOUR SEASONS À LA CARTE. WINTER DELIGHTS

Appetizers

Field salad / Smoked duck breast / Walnuts /
Cranberry dressing J, 1*, H

13

Carpaccio of pink venison leg / Arugula / Parmesan /Olive oil C, G

15

Soups

Beef consommé / Bone marrow dumplings /
Vegetable strips I, L, A, C

9

Beetroot soup / Tempura mushroom / Sour cream A, G

9

FOUR SEASONS À LA CARTE. WINTER DELIGHTS

Salads

Mixed salad / Leaf salads / Tomato / Bell pepper / Cucumber
with baked feta cheese _{A, C, G}
or
with chicken breast / Mushrooms
or
with goat cheese gratinated with honey thyme _G
optional
Raspberry vinaigrette _J / honey mustard dressing _J

20

Vegetarian and vegan dishes

Forest mushroom risotto / Parmesan / Fresh mushrooms /
Arugula _{G, L, C, I, 1*}

23

Lentil nut roast / Grape jus / Brussels sprouts / Gnocchi _{H, I, A}

21

FOUR SEASONS À LA CARTE. WINTER DELIGHTS

From the butcher

Venison goulash / Apple red cabbage / Bread dumpling /

Lingonberries I, L, 1*, A, C

27

Pork fillet à la Saltimbocca / Sage / Serrano ham / Mediterranean jus.

Bean duet / Potato cake I, L, G

28

Maize-fed chicken fricassee / Green asparagus / Carrot / Celery /

Pine nut rice I, G, H

26

Rump steak from Argentinian pasture beef / Braised onion butter /

Baby vegetables / Potato fritters C, G, I, A

39

FOUR SEASONS À LA CARTE. WINTER DELIGHTS

From river and sea

Swordfish / Creamed chestnut savoy cabbage /
Cranberry mashed potatoes G, D, A
29

Redfish fillet / Basil sauce / Tagliatelle / Wild broccoli
27

Dessert

Chocolate crème brûlée / Cardamom / Blood orange cream /
Vanilla orange reduction G, C, L, H
11

Winter cheesecake / Speculoos / Apple mirror /
Roasted almonds / Plum compote H, G, L, A
10