

SPEISEKARTE

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# Herbstfarben der Natur ganz nah

SEPTEMBER · OKTOBER · NOVEMBER



RITTERGUT  
STÖRMEDE

HOTEL ♥ RESTAURANT

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## FOUR SEASON À LA CARTE – CAREFREE AUTUMN

### Starters

Goat cheese mousse  
on lambs lettuce with caramelized figs and dates  
in pomegrate-dressing H, G, I, L, J  
15

Scallops  
grilled on king peppers herb  
with crustacean foam D, G, A, N, H, 1\*  
18

### Soups

Hokkaido pumkin soup  
with roasted seeds and its own oil G, H, I  
8,50

Onion soup „Colmar“  
with cheese Croûtons H, G, I, A, 1\*  
9

## FOUR SEASON À LA CARTE – CAREFREE AUTUMN

### Salads

#### Salad variation

with leaf salads and raw vegetable salads, sautéed mushrooms  
and chicken breast strips in a light lime dressing G, L, J

20

#### Autumn salad

leaf salad with caramelized pear slices,  
walnuts and crispy bacon in apple vinaigrette,  
served with three fried prawns with a hint of garlic D, B, I, L, J

22

### Vegetarian and vegan dishes

Peppers stuffed with chili from butternut pumpkin,  
served with basmati rice I, H

17

#### Potato roulade

with fried pumpkin and mushroom filling on coconut and herb foam,  
served with autumn vegetables I

18

## FOUR SEASON À LA CARTE – CAREFREE AUTUMN

### **From the butcher shop**

Roulade of corn-fed chicken,  
mediterranean stuffed with herb cream, tomato on its own jus  
served with potato noodles G, I, H, A, C

24

Braised veal fillet  
on shallot portwine sauce with vegetables from the market  
and mashed potatoes I, L, G

25

New Zealand lamb steak rump  
on thyme jus, with ratatouille vegetables  
and fried polenta A, C, G, L, I

26

Rump steak  
of Argentinian pasture-fed beef  
under a herb crust gratinated on chanterelle cream,  
served with sautéed pointed cabbage  
and potato bacon fritters G, H, L, I, A, C, 3\*

33

## FOUR SEASON À LA CARTE – CAREFREE AUTUMN

### **From river and sea**

Sea bream fillet  
on peppers and leek with Orange-Noilly-Prat-Sauce,  
served with potato parsnip puree G, D, A, L, I

25

Pikeperch steak  
fried on the skin with green asparagus and beans,  
served with lime foam and parmesan risotto G, H, I, D, A, 1\*

27

### **Dessert**

Tonka bean crème brûlée  
with accompaniment of autumn fruits G, L, H, A, C

10

Plum crumble  
with poppy seed mousse served with rum raisin foam G, C, H, L, A

11