

SPEISEKARTE



Herbstfarben der Natur ganz nah

SEPTEMBER · OKTOBER · NOVEMBER



RITTERGUT
STÖRMEDE

HOTEL ♥ RESTAURANT

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FOUR SEASONS A LA CARTE - LIGHT-HEARTED AUTUMN

Starters

Tenderloin of veal
on a salad bouquet with chive vinaigrette
and red onion marmalade H, L, I, G, J

15

Pickled salmon
on glass noodle wakame salad and teriyaki sauce D, I, J, G, F

18

Fried prawns
on spinach risotto with saffron foam G, H, 1*, B

19

Soups

Hokkaido pumpkin soup
with own oil and roasted seeds G, H, I

7

Essence of veal boiled fillet
with its own garnishes and vegetable strips I, H

8

FOUR SEASONS A LA CARTE - LIGHT-HEARTED AUTUMN

Salads

Salad variation
with leaf and raw vegetable salads, sautéed mushrooms
Chicken breast strips in light lime dressing G, L, J
19

Autumn Salad „Prawn“
Lamb's lettuce with orange wedges, avocados and herb-nut croutons
with grilled prawns and cranberry dressing H, B, A, L, J, I
21

Vegetarian and vegan dishes

Pumpkin Bolognese
on macaroni with arugula C, H, G
16

Vegetable Quiche
with herb sour cream and salad bouquet,
served with apricot salpicon A, C, L, J, L
17

Tomato risotto
with sautéed autumn mushrooms and grated parmesan H, G, L, 1*
18

FOUR SEASONS A LA CARTE - LIGHT-HEARTED AUTUMN

From the butcher's shop

Chicken breast slices
in a Parmesan crispy coating on green noodles
in vegetable-pesto-sauce A, C, H, 1*, G

21

Braised cheeks of Iberico pork on chanterelle cream.
carrot-leek vegetables and spaetzle A, C, H, G, L, I

23

Viennese escalope
from saddle of veal with cranberries, roast potatoes and leaf salad in
vinaigrette-dressing A, C, H, G, J, L, D

25

Rump steak
with onion-mustard crust,
served with root vegetables and potato gratin G, I, J, A, H

29

Tournedos of fillet of beef
with red wine and shallot sauce, sugar snap peas
and potato fritters A, C, H, L, I, G

32

Saddle of venison
on savoy towers with cranberry sauce and celery puree G, L, I, H

34

FOUR SEASONS A LA CARTE - LIGHT-HEARTED AUTUMN

From river and sea

Medallions of gold mackerel fillet
and Jacobs mussel on vegetable sticks with saffron foam,
served with rice D, A, N, B, G

24

Fillet of black halibut
on chive sauce, with broccoli and potato-beetroot puree D, A, G, I

25

Faroe Islands salmon fillet
on fried polenta with teriyaki sauce, served with pak choi D, A, H, G, C, E

28

Dessert

Crème brûlée
caramelised with cane sugar, served with marinated berries C, G, L, H

9

Pumpnickel parfait
with a hint of chocolate and plum roast C, G, A, H, L

10

Puff pastry mille - feuille
with whisky-salted caramel cream on redcurrant pulp A, C, H, G, L

11