

SPEISEKARTE



Herbstfarben der Natur ganz nah

SEPTEMBER · OKTOBER · NOVEMBER



RITTERGUT
STÖRMEDE

HOTEL ♥ RESTAURANT

★ ★ ★ ★ S

Autumn Menu

Starters

Caramelized goat cheese
glazed with honey, walnuts and a hint of thyme along a lamb´s
lettuce bouquet and raspberry dressing H, I, L, 1*
12

Grilled prawns
paired with a marinated salad chiffonade
and pumkin froth G, J, I, D, B
15

Smoked duck´s
breast atop a red lentil salad and cranberries
with forest honey creme fraiche H, 3*, J, L
17

Soups

Hokkaido-pumkin soup
with roasted pumkin seeds and oil G, I, H
7

Collmar Onion soup
with baked cheese Croûton G, I, L, 1*, A

(Vegan option available)

8

Autumn Menu

Salads

Salad Autumn

with fresh lettuce, sautéed pear, grapes and king oyster mushrooms
with chips of smoked ham and our classic vinaigrette ^{3*, J, L, I}

(vegetarian option available)

15

Salatvariant

with fresh lettuce, raw vegetables, sautéed champignons and grilled
chicken strips served with a light lime-dressing ^{G, L, J}

18

Vegetarian and small dishes

Potato fritters

Paired with creamy champignon ragout
and carrot puffers ^{G, C, H}

16

Tortilla

filled with vegetables in a broccoli cream
sided with rice ^{H, G, I}

17

Sliced pork filet

in mushroom ragout served with German
whitebread dumpling and fresh autumn vegetables ^{A, C, L, I, G}

18

Autumn Menu

Meats

Prime boiled beef
in vegetable sud and horseradish-leek sauce sided with seasonal
vegetables and potatoes G, H, I, L
21

Pork filet
atop a plum-armagnac jus paired with almond
butter-glazed broccoli and homemade spaetzle I, G, A, C, H
23

Crisp grilled muscovy duck breast
served with pumkin-safran sauce, stewed apple-savoy
cabbage and potato fritters A, G, I
24

Wiener Schnitzel cut from the veal,
fried potatoes and lingonberry sided with a small salad
in our classic vinaigrette A, C, H, G, C, 3*
25

Saltimbocca cut from the veal
atop a tomato-jus paired with mediterranean vegetables
and parmesan-baked potatoes I, G, H, 1*
26

Argentinian rump steak
under a bacon crust atop a creamy peppercorn-sauce paired
with grilled vegetables and baked potatoes I, G, L, J, 3*
29

Autumn Menu

Fish and crustaceans

Panko-crusted Zanderfilet
upon asian-style vegetables served with grilled noodles D, C, G, A, F
25

St. Peter ´ s fish filet
baked in polenta upon mustard-green beans
sided with gnocchi G, H, D, A, I, C, J
27

Monkfish medallions
With a tomato-pineapple relish atop glazed lentils
paired with curry rice D, A, G, H
30

Dessert

Mousse au café
served with a blackberry-compote G, A, H, L
9

Poppy seed mousse
plated aside a berry-coulis and fruit G, H, A, C, L
10

Scorched Crème brûlée
infused with coconut served with mango-cream
and crumble G, H, C, L, A
10