

VIER-JAHRESZEITEN À LA CARTE – UNBESCHWERTER SOMMER

Starters

Westphalian antipasti
with local ham and tomato pesto

12,00

Tomato-mango-salsa
with buffalo mozzarella and apricot vinaigrette

14,00

Rose plated smoked salmon
atop cucumber-carpaccio with potato fritters and horseradish cream

17,00

Soups

Spinach Soup
with mozzarella and tomato-gremolata

6,50

Gazpacho
cold Spanish summer-soup with various vegetables

7,00

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Salads

Saladvariant

Lettuce leaves, crudités salad and sautéed champignons, served alongside chicken breast strips in a light lime-dressing

18,00

Caesar Salad

Crunchy salads paired with onions, sardine filets, prawns, sliced egg, crisp croutons topped off with grated parmesan and a garlic-dressing

20,00

Vegetarian and smaller dishes

Baked potato

with spinach beneath a cheese crust with creamy herb-dip

12,50

Potato fritters

with creamy champignons and carrot puffer

16,00

Pan-fried gnocchi

with cherry tomatoes, leech and herbs served in a casserole dish

17,00

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Meats

Fricassee

made with corn-fed chicken and fresh summer vegetables,
served with rice

20,00

Bacon-coated pork filet

atop a spring onion-cherry tomato-jus served with diced turnip and
homemade German spaetzle

23,00

Grilled liver of veal

atop sautéed cabbage with grilled apple slice, roasted onion
and served with potato puree

24,00

Wiener Schnitzel cut from the veal,

served with a warm potato-cucumber salad in its classic vinaigrette
and small salad

25,00

Scorched cheeks of veal

atop a port wine-chanterelle-jus and served alongside
sautéed cauliflower and potato-thyme-puree

25,00

Black Angus Rumpsteak

with homemade herbal butter, bacon-spiked beans and potatoes

28,50

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Seafood dishes

Herbal-Matjes fish filets

served alongside potato-apple fritters with yogurt dip and small salad

18,00

Salmon medallions

atop grilled polenta served with apricot-salsa and leek and corn
vegetables

26,00

Iceland red perch from the grill

served over lentil-spinach-vegetables with a hint of curry and coconut
risotto

27,00

Dessert

Black forest gateau-pieces
with tipsy cherries

9,00

Cheesecake
with lime-sauce and fruit

9,50

Eggnog and white chocolate duet
atop a blueberry 'smear' and amarettini crumble

10,00