

M E N U



Winter moments of pleasure

JANUARY · FEBRUARY



RITTERGUT
STÖRMEDE

HOTEL ♥ RESTAURANT

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VIER JAHRESZEITEN À LA CARTE – WINTER

Starters

Goat's cheese mousse
on beetroot carpaccio with lamb's lettuce and nuts H, G, I, L, J
13,00

Salmon tartare
with red onion, dill sour cream and potato and courgette pancakes
and salad rose in honey-mustard dressing D, G, C, A, J, 3*
18,50

Soup

Beef bouillon
with herb pancake strips I, L, G, C, A, H
8,50

Chestnut soup
with truffle foam and herb mushrooms on a skewer H, G, L, I
9,00

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Salads

Wintersalad

marinated vegetable salad with fried feta cheese,
served with pomegranate dressing G, L, J, I, H
18,00

Salad variation

with leaf salads and raw vegetable salads, sautéed mushrooms,
Chicken breast strips in a light lime dressing G, L, J
20,00

Vegetarian and vegan dishes

Linguine

with light goat's cheese sauce and caramelised pear,
Cherry tomatoes and green asparagus A, C, G, I
16,50

Pointed cabbage cigar

with vegetable filling on roasted red cabbage,
served with mashed potatoes G, I
17,00

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Butchers best

Slices of chicken breast
in a Parmesan crispy coating on green pasta in,
Vegetable pesto sauce A,C,H,1*,G
22,50

Savoury venison goulash
with cranberries, fried mushrooms, served with apple red cabbage and
Homemade napkin dumplings A, C, G, L
24,00

Viennese escalope
from the saddle of veal with cranberries, served with roast potatoes
and lettuce in vinaigrette A, C, H, G, J, L, D
26,50

Rumpsteak
from Argentinian pasture-fed beef with homemade spiced herb butter,
served with princess beans and fried potatoes 3*, G, H, L, I
32,00

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From river and sea

Salmon medallion

Norwegian Ikarimi salmon fried in sesame seeds on wok vegetables,
served with curry rice G, D, A, H, K

29,00

Monkfish

on fennel vegetables with saffron foam and
Potato and radicchio puree G, H, I, G, D, A

31,00

Dessert

Baked vanilla ice cream doughnut

in almond sponge cake on apricot Grand Manier sauce G, L, A, C, H

10,00

Chocolate crème brûlée

with dwarf oranges and cinnamon mousse G, C, H, L

11,00

Additives and allergens

Labelling of additives:

1*: Preservative, lysozyme (made from hen's egg)

2*: Citric acid

3*: Curing salt

4*: Antioxidant (ascorbic acid)

Labelling of allergens:

A: Cereals containing gluten and products thereof

B: Crustaceans and products thereof

C: Eggs and products thereof

D: Fish and fish products

E: Peanuts and products thereof

F: Soya beans and products thereof

G: Milk and products thereof

H: Nuts and products thereof

I: Celery and products thereof

J: Mustard and products thereof

K: Sesame seeds and products thereof

L: Sulphur dioxide and sulphites

M: Lupin and products thereof

N: Molluscs and products thereof

If you have any allergies, please contact our service staff.