

# WINTERLY MOMENTS OF PLEASURE

## Starters

Beetroot mousse  
on a salad bouquet with vegetable pearls G, L, H, I  
11

Pearl barley risotto  
with salmon praline and winter spice crust H, D, A, F, C, 1\*  
16

## Soups

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

Sweet potato  
chili soup with roasted peanuts G, H, I  
9

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## Salads

Winter salad  
with goat cheese glazed with forest honey and thyme,  
served with sautéed pumpkin and tangerine vinaigrette J, H, G, L, 1\*  
19

Salad variation  
leaf salads and raw vegetable salads, sautéed mushrooms,  
on the side Chicken breast strips in light  
Lime dressing G, L, J  
20

## Vegetarian and vegan dishes

Winter Kale Linguine  
with tomato and herb mushrooms and parmesan G, C, A, 1\*  
17

Roast lentils with nuts,  
pomegranate sauce and mixed salad and mashed potatoes H, L, J, G, I  
18

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## **Butchers best**

Home-marinated sauerbraten  
from the beef seamer roll "Rhenish style" in raisin sauce  
with roasted almonds and potato dumplings  
and bacon Brussels sprouts G, I, H, A, C, L

21

Spicy venison goulash  
with cranberries, fried mushrooms, red cabbage and apples  
homemade napkin dumplings I, L, G, A, C

25

Pork fillet  
wrapped in bacon on Swiss plum sauce,  
with winter root vegetables Poppy seed dumplings A, C, G, L, I, H

26

Barbarie duck breast glazed with honey  
on orange-thyme sauce, with pointed cabbage with light cranberry  
Note and gnocchi G, I, L

27

Rumpsteak from Argentinian grass-fed beef  
on balsamic pepper jus with yellow beans and  
potato gratin G, H, L, I, A

34

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## From river and sea

Fjord trout medallions  
on lentil vegetables with tomato butter sauce,  
potato and turnip puree G, D, A, L, I, H

27

Fillet of sea bass (Loup de mer)  
on two types of beans with white bacon foam  
and wild rice G, H, I, D, A, 3\*

28

## Dessert

Tartlet with baked apple  
filled with cinnamon mousse with vanilla foam G, L, H, A, C

10

White mulled wine bulb  
of nougat praline cream with its own foam G, C, H, L, A

11