

# Menu

We cook everything fresh, with high-quality food, preferably from small producers here in the area!

We are also happy to cook everything fresh for our little guests, our service team will be happy to advise you.

#Sharingiscaring

We serve our homemade **bread**s with butter and dip p.P. 3

To accompany the bread.....

Taggiasca **Olives** 6

Thinly cut **Parma Ham** 8

Appetizers.....

**Marinated burrata** on a Sicilian nectarine salad 17.5  
with garden mint, old balsamic vinegar and bread potato chips

Smoked **trout** with caviar 18,5  
Apple chutney, horseradish and latkes fresh from the pan

**Crispy baked pralines of confit duck** and porcini mushrooms 17  
with sweet and sour chilli ginger cherries & elderflower

**Vitello Tonnato** 18  
with tuna cream, capers and the last beautiful tomatoes

Mixed **herb salad** in PX vinaigrette 14,5  
with roasted grapes, coppa and croutons

Slightly smaller main courses.....

Crispy fried **seabass** 26  
in mussel sauce with sautéed field spinach & fine mashed potatoes

**Ox Cheek** slowly braised 26,5  
in Burgundy Jus with fried Pied-de-mouton, truffled mash and parsley

Roasted **Broccoli** in ginger&garlic 19  
with mango, sweet potatoe puree, chili and coriander

**Crispy veal „schnitzel“** 27  
With grandma's potatoe salad, dill cucumbers and cranberries

**Musselpot!** 28  
Mussels from Föhr in a tomato white wine broth, fries and saffron aioli