

„Hospitality is the art of encouraging your guests to stay without preventing them from leaving“

STARTERS & SOUPS

Quiche Lorraine with salad bouquet and dip	€ 18,00
Baked parmesan wedges with hummus and salad bouquet	€ 18,00
Beef tartare 100g with quail egg, capers & garden cress	€ 24,00
Marinated salmon trout with two kinds of mustard & parsley pesto	€ 22,00
Shrimp cocktail of North Sea crabs with pickled vegetables	€ 19,00
Onion soup with cheese chip	€ 9,00
Beef broth with herbal pancakes	€ 9,00

ASPARAGUS MENU

Marinated green Markgräfler asparagus with pickled red onions, tomatoes, chives

Marinated salmon trout with two kinds of mustard & parsley pesto

Two kinds of veal with white Markgräfler asparagus, parsley potatoes & hollandaise sauce

Lemon tart, meringue & vanilla ice cream

€ 86

WINE ACCOMPANIMENT

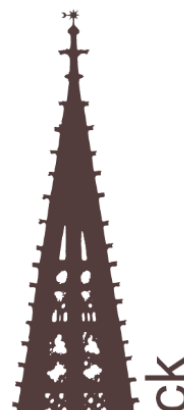
2022 Riesling Forster Ortswein, Kabinett, Weingut Lucashof, Forst a.d. Weinstraße

2021 Weißburgunder vom Kalkstein, Qualitätswein, Weingut Schneider, Weil am Rhein

2021 Grauer Burgunder Ameisental, Réserve, Qualitätswein, Weingut Abril, Bischoffingen

2016 Gutedel, Freiburger Steinler, Prädikatswein, Auslese Fruchtsüß, Freiburg- St. Georgen

€ 32



MÜNSTER

FROM THE MEADOW

One-grain risotto with burrata and rocket salad	€ 23,00
Forest mushroom ravioli with baby spinach and burrata	€ 24,00
Tagliarini with truffle	€ 28,00
Baked potato with mushrooms, cream cheese and salad bouquet	€ 22,00

FROM THE WATER

Fried pike-perch fillet on Markgräfler asparagus ragout & parsley potatoes	€ 41,00
Baked salmon trout with french fries and rouille sauce	€ 33,00
One-grain risotto with scallops	€ 35,00
Baked prawns with baked potatoes and cream cheese	€ 29,00

FROM THE FARM

Corn poulard on ratatouille and rice	€ 29,00
Coq au vin with braised vegetables and rice	€ 29,00
Beefburger with french fries	€ 25,00
Burgerbun, beefpatty, cheese, hummus-mayonnaise	
Fillet of beef 180g with backed potato, ratatouille & herb butter	€ 44,00

DESSERTS

Crème Brûlée with berries	€ 10,00
Lemon tart, meringue & vanilla ice cream	€ 11,00
Chocolate mousse with berries	€ 10,00
Tiramisu	€ 10,00
Calvados parfait with madeleine and berries	€ 12,00
Espresso with vanilla ice cream	€ 6,50
Cheese variation with fig mustard, grapes, nuts and fruit bread	€ 17,00

You can view information on allergens at any time.
Please ask our service staff.

