

## OUR SEASONAL MENU

Salmon pickled in lime and soy  
with cucumber, wasabi and pickled ginger

2021 Riesling Schieferstein Q.b.A. trocken, Knebel Brüder, Winningen, Mosel **0,1 l 4,80 €**

**19,50 €**

and | or

Shellfish soup with fried scallop and basil pesto

2019 Malterdinger Weiss Q.b.A. trocken, Weingut B. Huber, Malterdingen, Baden **0,1 l 7,50 €**

**12,50 €**

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Saltimbocca of rabbit saddle  
with ratatouille and saffron risotto

2019 Barbera d'Alba „La Pichetera“ Superiore D.O.C., Sobrero, Catignole Falletto, Piemont **0,1 l 6,30 €**

**34,50 €**

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Chocolate Tartlet  
with raspberries and coconut sorbet

or

Fine French cheese  
with homemade mustard jam and bread

**3 COURSES WITH SOUP: 60,00 € | 3 COURSES WITH SALMON: 66,00 €**

**4 COURSES: 74,00 € (4-Course-Menu only by table)**

## SEASONAL CREATIONS

Fresh chanterelles in herb cream  
with fried pretzel dumplings and leaf salad

**23,00 €**

☞ 2021 Räuber Rosé trocken, aus eigenem Weinberg, Abfüller: Weingut W. Haidle, Kernen im Remstal **0,1 l 3,50 €**

Braised veal shank meat with fresh chanterelles  
in herb cream, pretzel dumplings and summer vegetables

**29,50 €**

☞ 2021 Räuber Rosé trocken, aus eigenem Weinberg, Abfüller: Weingut W. Haidle, Kernen im Remstal **0,1 l 3,50 €**

Fillet of sea bass fried on the skin  
with lobster noodles and summer vegetables

**31,00 €**

Entrecôte of German milk-fed veal  
with truffle butter, ratatouille and potato fritter

**33,50 €**

☞ 2019 Geradstettener Lichtenberg, Zweigelt VDP Erste Lage Q.b.A. trocken, Weingut J. Ellwanger, Winterbach **0,1 l 6,50 €**

Medallions of monkfish fried in olive oil  
on saffron risotto and ratatouille

**38,00 €**

☞ 2021 Sauvignon Blanc \*\* Q.b.A. trocken, Weingut Klopfer, Großheppach **0,1 l 5,00 €**