






## OUR APERITIF OF THE MONTH

-  2020 Muskat-Trollinger rosé brut  
Traditionelle Flaschengärung  
Weingut B. Ellwanger, Großheppach **0,1 l 9,50 €**
-  2022 Perlende Quitte  
Perlender Quittensaft alkoholfrei  
Weingut B. Ellwanger, Großheppach **0,1 l 6,50 €**






## COLD AND WARM STARTERS

-  Leaf lettuce in raspberry vinegar and walnut oil dressing  
with pickled turnips, smoked egg yolk, croutons and seeds **14,50 €**
- Two Swabian sausage dumplings (1, 2) melted in parsley butter  
on Swabian potato salad and fried onion straw **11,00 €**
- Guinea fowl terrine »Leipziger Allerlei«  
with morel cream, asparagus and young peas in hazelnut vinaigrette **19,50 €**
- Beef fillet carpaccio with truffled olive oil and lime  
served with shaved parmesan and freshly ground pepper **21,00 €**
- Argentinian red prawns »Caesar Style«  
with romaine lettuce, crispy smoked bacon  
dried tomatoes and parmesan cheese **21,50 €**
-  2022 Weissburgunder Q.b.A. trocken, Weingut Dr. Bürklin-Wolf, Wachenheim-Pfalz **0,1 l 5,60 €**

## OUR SOUPS

- Beef broth with homemade herb pancake and chives **8,50 €**
- Swabian tripes in dark sauce **9,00 €**
-  Tomato soup with cream topping **9,00 €**
-  Foamed asparagus soup with green herbs and bread croutons **9,50 €**
-  2022 Sauvignon blanc »Höhenluft«, Weingut B. Ellwanger, Großheppach **0,1 l 5,40 €**

## CREATIONS FROM NEAR & FAR

Medallions of pork tenderloin in mushroom cream with handmade Swabian noodles	24,00 €
 Portion of regional asparagus with hollandaise sauce or butter with herb pancake or potatoes <i>optionally with</i> Ham breaded veal cutlet	27,00 € 6,50 € 9,50 €
 2022 Sauvignon blanc „Höhenluft“, Weingut B. Ellwanger, Großheppach 0,1 l	5,40 €
German roast beef in strong veal jus with steamed onions and crispy fried potatoes	30,00 €
 2020 Lemberger „Steillage“, Weingut B. Ellwanger, Großheppach 0,1 l	5,60 €
Veal shank »Osso buco Style« braised in mediterranean sauce spring vegetables and pommes dauphines	32,00 €
2019 Barbera d`Alba Superiore D.O.C. AZ Agr. Sobrero, Castiglione Falletto, Piemont 0,1 l	6,50 €
Grilled salmon steak with curry spring vegetables, potatoes and cashew crumble	34,00 €
 2019 Riesling „Osterberg“ Grunbacher Klinge, Weingut B. Ellwanger, Großheppach 0,1 l	6,20 €
Portion of regional asparagus with grilled red prawns and herbs hollandaise sauce and potatoes	39,50 €
 2022 Grauburgunder trocken, Weingut B. Ellwanger, Großheppach 0,1 l	5,40 €

## SIDE SALAD

Side salad in French dressing with roasted bread croutons and sprouts	6,50 €
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WEIN  
FREUNDSCHAFT  
IM LAMM. UNSER WINZER DES MONATS!

## THE HIGHLIGHT

 2020 Sauvignon blanc fumé „Junges Schwaben“, Q.b.A. trocken Weingut B. Ellwanger, Großheppach	0,1 l 10,50€
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## OUR SEASONAL MENU

Argentinian red prawns »Caesar Style«  
with romaine lettuce, crispy smoked bacon  
dried tomatoes and parmesan cheese

 2022 Weissburgunder Q.b.A. trocken, Weingut Dr. Bürklin-Wolf, Wachenheim-Pfalz **0,1 | 5,60 €**

and, or

Foamed asparagus soup with green herbs  
smoked salmon tatar and caviar

  2022 Sauvignon blanc „Höhenluft“, Weingut B. Ellwanger, Großheppach **0,1 | 5,40 €**

**13,50 €**

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Roast from the leg of venison  
in truffle port wine sauce  
on green asparagus, shitake mushrooms  
and herb pancakes

  2019 Kreation CMX Rotweincuvee trocken, Weingut B. Ellwanger, Großheppach **0,1 | 7,60 €**

**36,00 €**

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White chocolate and strawberry tartlet  
with Miso yoghurt, marinated strawberries and strawberry sorbet

oder

Selection of French cheese  
with homemade mustard jam and bread

**3-COURSES WITH SOUP: 58,00 €**  
**3-COURSES WITH STARTER: 65,00 €**  
**4-COURSES: 78,00 €**

(Last course is always a dessert. 4-course only for the entire table)