



OUR APERITIF OF THE MONTH

Riesling Sekt brut, Sparkling Wine
Weingut Maier, Schwaikheim 0,1 l | 9,00 €


 Wild Zero Rosé
Non-alcoholic Sparkling Wine from Pinot Noir
Weingut Hirsch, Leingarten, Württemberg 0,1 l | 6,50 €

STARTERS

 Regional summer salad & pickled figs
with black currant, croutons, seeds and sprouts 12,50 €

Two sausage dumplings ^(1, 2) melted in parsley butter
on potato salad and baked onion straw 11,00 €

Carpaccio of fillet of beef with truffled olive oil and lime
served with parmesan and freshly ground pepper 21,00 €

 Creamy Burrata & Vineyard Peach
with colorful tomatoes, taggiasche olives and basil 19,00 €

  2022 Pinot Grigio »Clic« I.G.P, Ronco dei Tassi, Venetien, Italien 0,1 l | 4,90 €

Pickled organic salmon & apple
with cucumber and fresh horseradish 22,00 €

  2022 Aimery Sauvignon Blanc, Pays d'Oc I.G.P., Aimery, Limoux, Südfrankreich 0,1 l | 4,80 €


SOUPS

Beef broth with homemade herb pancake and chives 8,50 €

Sour tripe house style in strong red wine sauce 9,00 €

 Fine tomato cream soup with cream topping 9,00 €

 Green curry soup
Sugar snap peas, shiitake mushrooms, cashews and basil oil 10,00 €

 2021 Breisgau (Grauburgunder & Weissburgunder), Weingut B. Huber, Malterdingen, Baden 0,1 l | 7,50 €

 Vegetarian  Winery of the month

¹ phosphate


² preservatives

If you suffer from allergies or intolerances, please ask our service staff.

MAIN DISHES

Filet medallions of Swabian country pork
in mushroom cream sauce with hand scraped noodles **26,00 €**


Roast beef of German heifer in strong veal jus
with steamed onions and crispy fried potatoes **31,00 €**

 Porcini risotto with sautéed fresh chanterelles
on summer vegetables and shaved parmesan cheese **26,00 €**

Iberico pork cutlet with fig chutney and chorizo
on tandoori vegetables and homemade potato fritters **35,00 €**

 2018 Butibalausi Seleccio (Cabernet & Syrah), Can Majoral, Plai Illevant, Mallorca **0,1 | 6,80 €**

Salmon trout fried in parsley-lime butter
with salad of young leaf spinach and potatoes **31,00 €**

 2019 Silvaner »Spontanvergoren« Q.b.A. trocken, Mathias Meimberg, Escherndorf, Franken **0,1 | 7,20 €**

Filets of gilthead „crispy fried“
with tandoori vegetables, green herb oil and potatoes **32,00 €**

 2022 Rosé Tradition Luberon I.G.P., Chateau Val-Joanis, Luberon, Provence, Frankreich **0,1 | 4,90 €**

IN ADDITION OR AS A STARTER

 Side salad in French dressing with toasted bread croutons and sprouts **7,00 €**

WEIN
FREUNDSCHAFT
IM LAMM.

DANIEL'S
WEINE

WINE HIGHLIGHT


2018 Hochheimer Hölle Riesling GG VdP.Grosse Lage®
Weingut Künstler, Hochheim am Main, Rheingau **0,1 | 11,50 €**

OUR SEASONAL MENU

Pickled organic salmon & apple
with cucumber and fresh horseradish

 2022 Aimery Sauvignon Blanc, Pays d'Oc I.G.P., Aimery, Limoux, Südfrankreich **0,1 l 4,80 €**


and / or

 Green curry soup
Sugar snap peas, shiitake mushrooms
Cashew nuts & basil oil

 2021 Breisgau (Grauburgunder & Weissburgunder), Weingut B. Huber, Malterdingen, Baden **0,1 l 7,50 €**

Fillet steak of German heifer beef
with fresh chanterelles, summer vegetables
and homemade potato pancakes

42,00 €

 2018 NEUN Rotweincuvée, Luddite Wines, Südafrika, Exklusiv für Daniel's Weine **0,1 l 7,80€**

Caramelized white chocolate
with pickled apricots, passion fruit sorbet
and mint oil

or

Selection of French raw milk cheese
with homemade mustard jam and bread

3-COURSE WITH SOUP: 60,00 €

3-COURSE WITH STARTER: 69,00 €

4-COURSE: 80,00 €

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

3 X 0,1 L WINE PAIRING: 19,50 €