



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.

OUR LUNCH RECOMMENDATIONS

SMALLER DISHES


Swabian lentils with string sausage ^(1, 2)
smoked pork belly and hand scraped swabian noodles **17,50 €**

Two filet medallions of Swabian country pork
in mushroom cream sauce with hand scraped noodles **23,00 €**

Filet of gilthead „crispy fried“
with tandoori vegetables, green herb oil and potatoes **27,50 €**

DANIEL'S WEINE  2022 Rosé Tradition Luberon I.G.P., Chateau Val-Joanis, Luberon, Provence, Frankreich **0,1 l 4,90 €**

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 €**

DANIEL'S WEINE  2018 Butibalausi Seleccio (Cabernet & Syrah), Can Majoral, Plaí Illevant, Mallorca **0,1 l 6,80 €**

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

DANIEL'S WEINE  2019 Silvaner »Spontanvergoren« Q.b.A. trocken, Mathias Meimberg, Escherndorf, Franken **0,1 l 7,20 €**

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 l 11,50 €**

MENU I


 Summer salad & pickled figs
with black currant, croutons, seeds and sprouts

Beef boiled fillet in strong broth
with fresh horseradish, vegetables and crispy fried potatoes

25,00 €

Affogato 2.0 with hazelnut ice cream

3-COURSE-MENU: 35,00 €**MENU II**

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

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

„Picatta“
Veal escalope in an egg and cheese shell
on creamy porcini mushroom risotto

27,00 €

Greek yogurt ice cream
with marinated berries

3-COURSE-MENU: 40,00 €