







OUR APERITIF OF THE MONTH

GA Brut Rosé 2 Sparkling Wine Kreation Aldinger/Wöhrwag	0,1 l 9,80 €
Mirabellengold, Prosecco Non-alcoholic Aperitif, Manufaktur Jörg Geiger	0,1 l 7,00 €


[ANJO] POP-UP RESTAURANT STARTERS



 Yellow pumpkin curry soup with ginger, sugar snap peas and pumpkin seed oil	10,00 €
GA  2022 Weissburgunder Untertürkheimer Gips Q.b.A trocken, Weingut Aldinger, Fellbach	0,1 l 6,90 €
 „Two kinds of Hokkaido pumpkin“ with roasted Brussels sprouts, marinated wild herbs quince and Piedmont hazelnuts	18,50 €
 2022 Langhe bianco Sauvignon D.O.C., Marco Parusso, Monforte d'Alba, Piemont	0,1 l 5,80 €
„Mosaic of Arctic char & nori leaf“ with Granny Smith apple, sesame celery and candied ginger	23,00 €
GA  2022 Riesling Fellbacher Alte Reben Q.b.A. trocken, Weingut Aldinger, Fellbach	0,1 l 5,40 €

CLASSIC STARTERS



Beef broth with homemade mushroom dumplings and chives	8,50 €
Sour tripe „home style“ in a strong red wine sauce	9,50 €
 Lamb's lettuce & pickled beet in seed oil and grape balsam with croutons, seeds and sprouts	13,00 €
Two Sausage dumplings ^(1, 2) melted in parsley butter on creamy cabbage and baked onion straw	11,50 €
Beef fillet carpaccio with truffled olive oil and lime served with sliced parmesan and freshly ground pepper	21,50 €

[ANJO] POP-UP RESTAURANT MAIN DISHES

 „Smoked & baked celeriac“
on sautéed wild mushrooms, red bell pepper coulis
green herb oil and potatoes **25,50 €**

  2021 Grüner Veltliner Reserve Q.b.A. trocken, Weingut Aldinger, Fellbach **0,1 | 8,50 €**

Salmon trout „fried on the skin“
with creamy cabbage smoked paprika and potatoe **34,00 €**



  2021 Grüner Veltliner Reserve Q.b.A. trocken, Weingut Aldinger, Fellbach **0,1 | 8,50 €**

MAIN DISHES



Fillet medallions of Swabian country pork
in mushroom cream sauce with hand-scraped Swabian noodles **27,00 €**

Roast beef from German heifer cattle in strong veal jus
with steamed onions and crispy fried potatoes **32,50 €**


Roasted Country duck with cranberry and red cabbage
homemade potato and bread dumplings and apple sauce **34,00 €**

  2021 Spätburgunder Untertürkheimer Gips Q.b.A. trocken, Weingut Aldinger, Fellbach **0,1 | 8,50 €**

Medallions of monkfish in a fine crustacean sauce
with fregola sarda and sautéed market vegetables **39,00 €**



  2022 Weissburgunder Untertürkheimer Gips Q.b.A trocken, Weingut Aldinger, Fellbach **0,1 | 6,90 €**

IN ADDITION OR AS STARTER

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

OUR SEASONAL MENU



„Mosaic of Arctic char & nori leaf“
with Granny Smith apple, sesame
celery and candied ginger

  2022 Riesling Fellbacher Alte Reben Q.b.A. trocken, Weingut Aldinger, Fellbach **0,1 l 5,40 €**

and | or



Crustacean cream soup
with fried king prawn and saffron aioli

14,00 €

  2022 Weissburgunder Untertürkheimer Gips Q.b.A trocken, Weingut Aldinger, Fellbach **0,1 l 6,90 €**

Steak from local venison
with sautéed wild mushrooms, port wine and cherry sauce
Autumn vegetables and potato fritters

39,00 €

  2021 Merlot Reserve Q.b.A. trocken, Weingut Aldinger, Fellbach **0,1 l 10,90 €**

„Morbier“
Semi-soft French cheese made from cow's milk
with marinated orange fillets, grapes and nut crackers

and | or

»Asian flavors«
Delicacies of white chocolate, exotic fruits, coconut
coconut and a hint of curry

3 COURSES WITH SOUP: 62,00 €
3 COURSES WITH STARTER: 69,00 €
4 COURSES: 82,00 €
5 COURSES: 92,00 €

3 X 0,1 L WINE PAIRING: 22,00 €