







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 herb pancakes 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 €

LUNCH DISHES

SMALLER


Swabian Lenils dish with string sausage (1, 2)
smoked pork belly and hand-scraped Swabian noodles **17,50 €**

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

Medallions of monkfish in a fine crustacean sauce
with fregola sarda and sautéed market vegetables **29,50 €**

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

[ANJO] POP-UP RESTAURANT MAIN DISHES

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

GA ☞ 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 €**


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

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 €**

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

IN ADDITION OR AS STARTER

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

OUR LUNCH MENUES

COUNTRY LOVE

Beef broth
with homemade mushroom dumplings and chives

9,50 €


Breaded veal escalope fried in butter
with potato endive salad and cranberry compote

27,00 €

Affogato 2.0 with hazelnut ice cream

3 COURSES: 39,00 €

FAR AWAY

 Hokkaido pumpkin delicacies
Quince and field lettuce

13,00 €

 2022 Langhe bianco Sauvignon D.O.C., Marco Parusso, Monforte d'Alba, Piemont **0,1 l | 5,80 €**

Small roast of Country duck
with cranberry and red cabbage, homemade potato dumplings
and apple sauce

29,50 €

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

Classic Crème Brulée
with cassis sorbet

3 COURSES: 45,00 €