



Starters

✓ Hokkaido Pumpkin Soup Pumpkin Seed Oil Roasted Pumpkin Seeds	10
Spicy Roasted Chorizo Honey-Cider Sauce Toasted Bread Smoked Almonds	12
Autumn Salad Mix Grapes Pretzel Corners	8
	Crispy Camembert 14
	Falaffel Balls 15
	Marinated Beef Strips 17
Roasted Slice of Veal Tongue Yellow Beetroot Carpaccio Nutty Maple Syrup Pesto with Sage	14
Smoked Salmon Tartare "Nordic style" Potato Patties Horseradish Cream Pomegranate Seeds	14
Black Tiger Prawns Garlic-Chili-Olive Oil	
	6 Pieces 18
	12 Pieces 32

Pasta & Risotto

Tagliatelle "Bolognese Classico" Basil Cherry Tomatoes	18
✓ Truffled Taglarini Grated Parmesan Garden Cress	24
	Beef Fillet Stripes 30
	3 Black Tiger Prawns 32
🌱 Beetroot Risotto Orange Slices Hazelnuts	19

All Prices are in Euro and Include VAT.
Please ask our Staff for the separate Allergen Menu.

🌱 Vegan | ✓ Vegetarisch



GUT KNITTKUHLE Classics

Wild Boar Ragout Juniper - Wild Berry Sauce Grilled Green Asparagus Potato - Olive Oil Puree	19
Slices of Beef Cheek Beetroot ^{Sweet - Sour Marinated} Duchess Potatoes Red Wine - Braised Jus	24
Juicy Confit Goose Leg Figs Apple Red Cabbage Potato Dumplings with Butter Crumb Topping Gingerbread Sauce	35

Meat

Short Roasted Lamb Chops Lentil Salad Sweet - Sour with Mint Figs Au Gratin Old Balsamic Vinegar	27
“Wiener Schnitzel” from Saddle of Veal Potato – Cucumber Salad Cranberry Jam Fresh Lemon	29
Argentinian Black Angus Fillet of Beef ^{250g Tenderloin} Parsnip ^{oven baked} Mushroom – Polenta Balsamico – Honey Shallots	36

Fish

Fried Cod Fillet Steak Green Beans Lightly Marinated Sweet Potato - Lime Cream Chili - Olive Oil	31
Halibut Roasted on the Skin Melted Celery Baked Rice Thaler Sage Lemon Butter	32

Desserts

 Small Variation of Macarons	4,5
Four Different Chocolates	7
Walnut Brownie Ganache Topping	9
Biscoff Tiramisu in a Glass with Toffee-Caramel Topping	9

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