

Starters

Wild herb salad (V) **7,50 €**

Crisp / wild herbs / dandelion - vinaigrette

Carpaccio of Herford – beef **11,50 €**

Plucked lettuce / parmesan / pine nuts

Smoked trout fillet **11,00 €**

Horseradish cream / small autumn salad

Soups

Foamed stock of Hokkaido pumpkin **9,50 €**

Sour cream / baked shrimp / pumpkin seed oil

Tomato essence **9,50 €**

mushroom / mint / leek

Vegetarian

Tossed ravioli **14,50 €**

rocket / zucchini / seeds / confit tomatoes

Beet gnocchi 15,50 €

Green asparagus / walnuts

Main courses

Fish

Roasted salmon fillet 20,50 €

Parsley - triplets / hollandaise sauce

Meat

Schäufele of Susland pork 20,50 €

mashed potatoes / 8 herbs / carrot

Marinated breast of guinea fowl 21,50 €

Granny Smith - gel / creamy polenta / baby corn / parsley root

Ragout of roe deer from the Erzgebirge 25,50 €

spinach dumpling / cherry red cabbage / cranberry - ketchup

Wiener Schnitzel of German veal 19,50 €

potato / cranberries / salad

Braised cheeks of ox *23,50 €*

Potato - pumpkin - gratin / wrapped beans / caram. Apple

Desserts

Savarin *12,90 €*

*orange / thyme / salted almond / sea buckthorn / primordial carrot
guava*

Chocolate mousse *9,50 €*

Panna Cotta *9,50 €*

Three kinds of homemade sorbets *9,50 €*