

Welcome to our restaurant

In case of allergies or food intolerance kindly consult our service staff,
who will be happy to advise you.

Starter

Oysters *pc./3,-*

Crostini

with tomato-tapenade 3,-/Chip

Our spring salads

with Tete De Moine starter 12,- € main course 15,- €

with caramelized goat's cream cheese starter 15,- € main course 18,- €

with north sea shrimps starter 15,- € main course 18,- €

with roasted chicken breast starter 15,- € main course 18,- €

Soup

Flädle-Soup

Beef boullion with vegetables and strips of pancake 6,-

Asparagus cream soup

with almonds 6,-

Velouté de pomme de terre

Cream of potato soup with büsumer crabs and croutons 6,-

Snacks

Homemade-style pickled herring

with roasted potatos and small salad 12,-

Brawn in a glass from the jounng pig

with reloulad sauce, roasted potatos an lettuce 14,-

And to myself I always reckoned thus,
at home or out enjoying culinary art:
When someone produces a good roast,
they must have a good heart.

Main courses

„Flönz“

roastet black pudding with caramelized apple, sauerkraut and mashed potatoes 14,-

Quiche Lorraine

*filled with white and green asparagus, gratinated with cheese,
served with chive sour cream and green salad 16,-*

Our „Schnitzel“ pan

„Schnitzel“ on roasted potato, fried egg, bacon and gherkin 16,-

Ratatouille

fout of the oven with chive sour cream and rosemary potato 19,-

Juicy roast Pork Tenderloin

with chamignon-peppercreamsauce, roast potato and green salad 21,-

„Coq au vin“

Chicken in red-wine sauce with country vegetables and ribbon noodles 24,-

„Loup de mer“ (served whole)

caramelized in maple syrup, with froth of saffron, rosemary-potato ans salat 24,-

Crispy duck

on mugwort sauce, red cabbage and thuringian dumplings 25,-

Stewed cheek of ox

with country vegetables and fresh ribbon noddles 28,-

Asparagus

Pound asparagus white or green (gross approx. 500g)

with melted butter; hollandaise sauce and herbal potatoes 21,-

Portion asparagus white or green (gross approx. 250g)

*with melted butter; hollandaise sauce and herbal potatoes
optionally with pork fillet, pork „Schnitzel“, black forest ham or roasted salmon 29,-*

Something for one, something else for the other -
many tables have been set-
No tongue should deride
what others appreciate.

Steaks

Steak from young pig (ca. 250g) 26,-

Beef tenderloin (ca. 250g) 36,-

with homemade herb butter, country vegetables and roast potato

Tarte Flambée

with bacon, onion and cheese 12,-

with cherry tomatoes, rocket salad and cheese 12,-

with white and green Asparagus, cherry tomatoes and cheese 15,-

with shrimps, spinach, garlic and cheese 16,-

with wild salmon, spinach, pine kernels and cheese 16,-

with stripes of beef filet, mushrooms and parmesan cheese 16,-

Desserts

Vanilla ice cream *with hot raspberries* 5,-

Classic iced coffee *with whipped cream* 5,-

Home baked tarte *with vanilla ice cream* 5,-

Triple of sorbet *(three kinds of sorbet)* 5,-

Vanilla ice cream *with fresh strawberries* 6,-

Mousse au Chocolat *with caramelized pineapple* 7,-

Crème brûlée *with hazelnut ice cream* 8,-

Dessert Variation *three selections from our patisserie* 9,-

The art of enjoyment consists
of having a good eye for discovering
and savouring the little pleasures in life.