

## My Menu:

Fine Selection from Herbsleben Asparagus with Peas and Country Egg  
Soup of Red Shrimp with Coconut Milk and Young Leek  
Rack of Lamb in Tramezzini Coat with Mediterranean Vegetables  
Variation of Rhubarb, Raspberry, and Yogurt

3 Courses 55.00 € 4 Courses 70.00 €

### Starters and Soups

Various Leaf Salads in Light Balsamic Dressing with Marinated Carrots and Walnuts 10.00 €  
Tartare of Sättelstedt Trout with Buttermilk, Cucumber, and Radish 17.00 €  
Grilled Veal Head with Tomato Vinaigrette and Arugula 16.00 €  
Fine Selection from Herbsleben Asparagus with Peas and Country Egg 18.00 €  
Consommé of Oxtail with Pancake 10.00 €  
Soup of Herbsleben Asparagus with Homemade Pastrami 10.00 €  
Soup of Red Shrimp with Coconut Milk and Young Leek 12.00 €

### Fish and Meat

Goulash of Thuringian Catfish with Bell Pepper, Pearl Barley, and Sour Cream 29.00 €  
Pan-Seared Victoria Perch with Braised Romaine Lettuce and Mashed Potatoes 30.00 €  
Crispy Guinea Fowl Breast with Grilled Asparagus and Orecchiette Pasta 30.00 €  
Braised Shoulder Cut of Thuringian Beef with Spring Vegetables and Potato Gratin 29.00 €  
Rack of Lamb in Tramezzini Coat with Mediterranean Vegetables 34.00 €

### Vegetarian

Wild Garlic Ravioli with Braised Bell Pepper and Caramelized Onion 23.00 €  
Grilled Asparagus with Potato Lasagna and Melted Tomatoes 26.00 €

### Cheese and Dessert

Assortment of French Raw Milk Cheeses with Grapes 13.00 €  
Marinated Mountain Cheese with Pumpkin Seed Oil and Confit Tomato 14.00 €  
Melted Taleggio with Apple and Pancetta Baked in Crepes 16.00 €  
Creme Caramel with Braised Rhubarb and Rice Milk Ice Cream 16.00 €  
Two Varieties of Chocolate Mousse with Quince Ice Cream 16.00 €  
Variation of Rhubarb, Raspberry, and Yogurt 16.00 €