

menu

variation of octopus with braised chicory

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Porcini mushroom soup with tarragon oil and croutons

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Stuffed oxtail with pumpkin puree and honey shallots

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Variety from the Thuringian meadow orchard with elderberry ice cream

3 courses 42,00 € 4 courses 51,00 €

Starters and soups

Various leaf salads in light balsamic dressing with Roquefort and walnuts 8,00 €

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Lamb's lettuce with grapes and marinated Hokkaido pumpkin € 13.00

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Roasted kid's liver with quince confit and cassis sauce € 15.00

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Variation of octopus with braised chicory 16,00 €

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Soup of parmesan with plucked serrano ham 9,00 €

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Soup of Thuringian game with deer liver dumplings and cranberries 9,00 €

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Porcini mushroom soup with tarragon oil and croutons 9,00 €

fish and meat

Glazed Arctic char with porcini mushrooms and mashed potatoes 24,00 €

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Roasted turbot with leaf spinach, red wine butter and fregola sarda 27,00 € *

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Pink Barbarie duck breast with tandoori lentils and gnocchi € 26.00

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Sliced saddle of venison with figs, porcini mushrooms and ducan gnocchi 27,00 € *

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Stuffed oxtail with pumpkin puree and honey shallots € 26.00

Vegetarian

Pumpkin ravioli with porcini mushrooms and potato straw 19,00 €

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Tandoori lentils with gnocchi and figs 19,00 €

Cheese and dessert

Small variation of French raw milk cheese with grapes 12,00 €

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Marinated mountain cheese with pumpkin seed oil and confit tomato € 13.00

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Poached pear with melted Taleggio and pancetta € 12.00

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Piedmontese chocolate pudding with hazelnut ice cream and cassis sauce 14,00 €

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Grape and grapefruit ragout with grappa mousse and grapefruit sorbet €14.00

Assorted Thuringian meadow fruits with elderberry ice cream € 14.00