



MENU

Soup

Carrot-orange soup	11,5
Basil-almond-samosa 	
White tomato soup	11,5
king prawn	

Starter

Burrata / parma ham / basil sour cream	19
Mango / cherry Tomato / frisee / balsamic vinegar	
Shrimp salad	
Pineapple / mushroom / tomato / frisee / yogurt / herb muffin	23
Tuna wrapped in sesame	
Teriyaki sauce / pepper / pineapple / ginger / wild herbs	25
Simmental beef tartare	
Egg / paprika / capers / gherkin / parsley / shallots / Tomato salsa	26

 vegan



Main course

Cashew paneer in rice paper Tomato-coconut cream / broccoli / beetroot crisps 	29
Sautéed duck breast strips rosemary jus / sugar snap peas / king oyster mushrooms / corn polenta au gratin	34,5
Braised lamb shank Rosemary jus / pea puree / roasted potatoes / shallot jam	37,5
Corn-fed chicken breast fillet Broccoli and cauliflower vegetables / Spätzle	37,5
Whole trout from the "Bergisches Land" Lemon butter / young spinach / mashed potatoes	38
Salmon cordon bleu / mozzarella and basil filling Lemon zest / risotto	42
Veal escalope baked in breadcrumbs Lemon garnish / Lukewarm cucumber and potato salad / cranberries	42
Fillet steak from Simmentaler beef Porte wine jus / pin beans / croquettes / herb butter	46,5

 vegan



Dessert

Chocolate variation

15,5

New York Cheesecake

Raspberry sorbet / chocolate crumble

15,5

Apple strudel

Vanilla ice-cream / raspberry puree

15,5



RECOMMENDATION FROM THE KITCHEN

K W B 37,5
dry aged pork chop
savoy cabbage / potato fritters

Pretzel-spinach dumplings 27
Cherry tomato ragout / roasted shallot / king oyster mushrooms

Orecchiette from the Parmesan loaf 32
King prawns / cherry tomato / spring onion

You can ask our service staff for an overview of the allergens and additives contained. The Euro prices quoted include the currently valid statutory value-added tax.