



ASPARAGUS MENU

Soup

Asparagus cream soup Wild garlic crostini	10,5
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Starter

Pâté with asparagus from the region Frankfurt sauce / wild herb salad	21
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250gr. White asparagus spears / New potatoes

browned butter or Hollandaise sauce	23
Salmon fillet / browned butter or Hollandaise sauce	40
Veal escalope / browned butter or Hollandaise sauce	41
Rump steak / browned butter or Hollandaise sauce	43,5

Dessert

Amarula ice cream parfait Strawberry mousse / hippe leaf / rhubarb compote	15,5
Crème brûlée Strawberry salad	15,5

EMPFEHLUNG AUS DER KÜCHE

RECOMMENDATION FROM THE KITCHEN

KWB	37,5
K otelette, dry aged, Schwein	
W irsing	
B rätlinge	
<i>dry aged pork chop</i>	
<i>savoy cabbage / potato fritters</i>	
Lammkarree	46
Kräuterkruste / Rosmarinjus / Nadelbohnen / Krokette	
<i>Lamp rack / herb crust / rosemary jus / pin beans / croquette</i>	

Eine Übersicht der enthaltenen Allergene und Zusatzstoffe können Sie gern bei unserem Service-Personal erfragen. Die angegebenen Euro-Preise verstehen sich inklusive der derzeit gesetzlich gültigen Mehrwertsteuer.



Menu


Soup

Apple celery soup
goat cheese praline / fig 10,5

Tomato soup 
basil cream 10,5

Kale soup 10,5
bacon crisp

Starter

Figs / chicory / dates / walnuts / lemon balm /
raspberry dressing  18

Veal shank
Green sauce / poncho onions / lettuce 20,5

Tuna wrapped in sesame
Teriyaki sauce / pepper / pineapple / ginger / wild herbs 25

Simmental beef tartare
Egg / paprika / capers / gherkin / parsley / shallots / Tomato salsa 26



Main Course

Quinoa vegetable crusts Pak Choi / Passion fruit / Aubergine	29
Tagliatelle from the parmesan loaf asparagus / cherry tomato / spring onion / wild garlic	27,5
Stuffed rabbit leg Herb mushrooms / carrot / mangetout / risotto	36
Braised lamb shank rosemary jus / pea puree / roasted potatoes / shallot jam	37,5
Corn chicken breast cooked in flavours Sweet potato and vegetable curry / avocado / papadam	37,5
Whole trout from the Bergisches Land lemon butter / young spinach / mashed potatoes	38
Fillet steak from Simmentaler beef sautéed wild mushrooms / herb risotto	46,5



Dessert

Chocolate variation	15,5
New York Cheese Cake	
Raspberry sorbet / chocolate crumble	15,5
Hazelnut-carrot-cake	
Orange-Variation / Meringue crumble	15,5

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.



BAR-FOOD / SNACKS

French cheese selection 5 varieties / homemade chutney / bread	16,5
Chili con carne baguette / sour cream	16,5
Clubsandwich Salad / corn-fed chicken breast / bacon / fried eggs / french fries	21
Caesar Salad Lettuce hearts / Parmesan cheese	16
Lettuce hearts / corn-fed chicken breast / Parmesan cheese	19
Stadtpalais Burger Shovel roast slice / Gravy / braised onions / gherkin / tomato / Raw vegetable / French fries / seasoning sauces	22,5
Snack etagere Tomato and wild garlic crostini Chickpea Samosa / Mango Chili Dip Nachos / Guacamole / Cheese Dip Grana Padano curd / fig mustard Kalamata Olives Seasonal small quiche or tart	21

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