



## CHANTERELLE MENU

### Soup

Chanterelle cream soup  
Baked bacon crusts 10,5

### Starter

Chanterelle Salad  
Herbed saddle of lamb / balsamic onions / sprouts 21,5

### Main Course

Spinach-bread dumplings  
Chanterelle ragout / melted cherry tomatoes 25,5

Tagliatelle from the parmesan loaf  
Chanterelles / cherry tomato / leek onions 27,5

"Juvenile" roast young pork  
Sautéed chanterelles / mashed potatoes / lettuce 34

### Dessert

Amarula ice cream parfait  
Berry mousse / hippe leaf / kumquat compote 15,5

Creme brulee  
Berry salad 1 15,5



## EMPFEHLUNG AUS DER KÜCHE

*RECOMMENDATION FROM THE KITCHEN*

**K W B**

37,5

**K**otelette, dry aged, Schwein

**W**irsing

**B**rätlinge

*dry aged pork chop*

*savoy cabbage / potato fritters*

Lammkarree

46

Kräuterkruste / Rosmarinjus / Nadelbohnen / Kroketten

*Lamp rack / herb crust / rosemary jus / pin beans / croquette*

*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<br>Pak Choi / Passion fruit / Aubergine                                | 29   |
| Stuffed rabbit leg<br>Herb mushrooms / carrot / mangetout / risotto                            | 36   |
| Braised lamb shank<br>rosemary jus / pea puree / roasted potatoes / shallot jam                | 37,5 |
| Corn chicken breast cooked in flavours<br>Sweet potato and vegetable curry / avocado / papadam | 37,5 |
| Whole trout from the Bergisches Land<br>lemon butter / young spinach / mashed potatoes         | 38   |
| Fillet steak from Simmentaler beef<br>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.*