



## 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

Salmon tranche, roasted  
sautéed chanterelles / Riesling sauce  
Sugar snap peas / herb risotto 38

### Dessert

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

Crème brûlée  
Berry salad 15,5



## EMPFEHLUNG AUS DER KÜCHE

*RECOMMENDATION FROM THE KITCHEN*

<b>K W B</b>	37,5
<b>K</b> otelette, dry aged, Schwein	
<b>W</b> irsing	
<b>B</b> rätlinge	
<i>dry aged pork chop</i>	
<i>savoy cabbage / potato fritters</i>	
Kalbrückenschnitzel in Bröseln gebacken	42,5
Pfifferlinge in Rahmsauce / Tagliatellenest	
<i>Veal Schnitzel / chanterelle cream sauce / Tagliatelle</i>	
Lammkarree	46
Kräuterkruste / Rosmarinjus / Nadelbohnen / Kroketten	
<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
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.*