




MENU

Soup

Apple celery soup 
goat cheese praline / fig 10,5

Coconut-pumpkin soup 
Crispy prawns 11,5

Starter

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

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

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

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



Main course

Quinoa vegetable crusts Pak Choi / Passion fruit / Aubergine 	29
Spinach bread dumplings wild mushroom ragout / porcini mushrooms	25,5
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
Roasted salmon tranche riesling sauce / herb risotto / porcini mushrooms	38
Fillet steak from Simmentaler beef Porte wine jus / pin beans / croquettes / herb butter	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.



GAME MENU

Soup

Quince soup
Caramelised apple 10,5

Appetiser

Lukewarm potato cake
Venison ham / lamblettuce / fig sauce 19,5

Main courses

Roast wild boar
Brussels sprouts / bread dumpling 32,5

Honey-ginger marinated duck breast
Cherry red cabbage / pommes dauphine 34,5

Venison ragout
pear / cranberries / cherry red cabbage / spaetzle 34,5

Saddle of venison steak
Two kinds of pumpkin / Schupfnudeln 36

Dessert

Chocolate Souffle
Poached pear / blueberry ice cream 15,5



EMPFEHLUNG AUS DER KÜCHE

RECOMMENDATION FROM THE KITCHEN

K W B	37,5
K otelette, dry aged, Schwein	
W irsing	
B rätlinge	
<i>dry aged pork chop</i>	
<i>savoy cabbage / potato fritters</i>	
Tagliatelle aus dem Parmesanlaib	27,5
Waldpilze / Kirschtomate / Lauchzwiebel	
<i>Tagliatelle from the parmesan loaf</i>	
<i>Wild mushrooms / cherry tomato / spring onion</i>	
Lammkarree	46
Kräuterkruste / Rosmarinjus / Blattspinat / Kartoffelgratin	
<i>Lamp rack / herb crust / rosemary jus / leaf spinach / gratin dauphinoise</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.