



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 25,5

wild mushroom ragout / porcini mushrooms

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>	
Gänsebraten	38
Preiselbeersauce / Marzipanapfel / Maronen / Gewürzrotkraut / Kartoffelklöße	
<i>Roast geese, breast and leg</i>	
<i>Cranberry Sauce / marzipan apple / chestnuts / spiced red cabbage</i>	
Ganze Gans für 4 Personen, am Tisch tranchiert	148
Preiselbeersauce / Marzipanapfel / Maronen / Gewürzrotkraut / Kartoffelklöße	
(nur auf Vorbestellung mit mind. 2 Werktagen)	