



## ASPARAGUS MENU

### Soup

Asparagus cream soup  
Tomato-Wild garlic crostini 11,5

### Main course

Tagliatelle from the parmesan loaf  
Asparagus / cherry tomato / spring onions / wild garlic 28,5

### **250gr. White asparagus spears / New potatoes**

browned butter or Hollandaise sauce 23,5

Salmon fillet / browned butter or Hollandaise sauce 39,5

Veal escalope / browned butter or Hollandaise sauce 41

Rump steak / browned butter or Hollandaise sauce 43,5

### Dessert

Crème brûlée  
Strawberry salad 15,5




## MENU

### Soup

Carrot and orange soup   
Crispy prawn 11,5

Tomato consommé   
Basil-Almondsamosa 11,5

### Starter

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

Slices of boiled veal  
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

Pointed pepper / quinoa Auberginepuree / wild herbs 	29
Spinach bread dumplings Cherry tomato ragout / roasted shallot	25,5
Barbarie duck breast orangised mangetout / spice bulgur	34,5
Stuffed rabbit leg herb-mushrooms / carrot mikado/ mangetout / dauphine potatoes	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-mushrooms / risotto	38
Fillet steak from Simmentaler beef Porte wine jus / pin beans / croquettes / herb butter	46,5



Dessert

Chocolate variation	15,5
New York Cheesecake	
Raspberry sorbet / chocolate crumble	15,5
Apple strudel	
Vanilla ice-cream / raspberry puree	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.*



## 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 / Blattspinat / Kartoffelgratin

*Lamp rack / herb crust / rosemary jus / leaf spinach / gratin dauphinoise*