



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

Aubergine puree / wild herbs  29

Spinach bread dumplings

25,5

Cherry tomato ragout / roasted shallot

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

38

riesling sauce / herb-mushrooms / risotto

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

Kotelette, dry aged, Schwein

Wirsing

Brätlinge

dry aged pork chop

savoy cabbage / potato fritters

Lammkarree

46

Kräuterkruste / Rosmarinjus / Blattspinat / Kartoffelgratin

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