

## kleine Tafel (starter)

Pumpkin-sweet potatoe soup with krispy goose praline	6,50
Beef-steak-tatar with chili mayonnaise and roasted bred	13,00
Ravioli filled with Veal, with fried porcini mushrooms, pumpkin and tarragon-buter foam	10,50
Winter seasonly smoked salmon with cinamon , star anise, celery and pear	9,50
Apatizer-degustations-flight 3 piece	13,00

## Große Tafel (main dishes)

Stuffed potatoe with ragout of porcini mushrooms, shallots and wild herbs	13,00
Rack of lamb under a crust of herbs with pine nuts, nut polenta and grilled zucchini	26,00
Back of a deer with lemon-mushed potatoes, turnibs and port wine jus	27,50
Confit of crispy roasted goose leg with fried bread dumpling, red cabbage, glazed maroon and fried apples	25,00
Fried codfish with walnut risotto, beetroot and shiso	19,50

