

STARTER

EURO

TATAR FROM FREE RANGING BEEF Egg Yolk & Roasted Bread	19
LAMB'S LETTUCE Potato Dressing & Tête de Moine	16
BAKED ORGANIC EGG Oxtail Ragout & Nut Butter	22
GRILLED PULPO Crustacea Mayonnaise, Avocado & Wild Herb Salad	24

SOUPS

GAME CONSOMMÉ & Swabian Ravioli	14
RIESLING SOUP & Croûtons	12

ENTREMETS

EURO

TAGLIATELLE & Fall Truffle	27
FRIED GOOSE LIVER Apple, Nut Croquant & Brioche	28
SORBET	
PLUM SORBET	6
PEAR SORBET	6

SCHWARZENSTEIN CLASSICS

EURO

TENDER BRAISED BEEF ROULADE Red Cabbage & Parsley Potatoes	28
KÖNIGSBERGER MEATBALLS Capers, Potato, Beetroot & Head Lettuce	28
MARINATED LOCAL BEEF Red Cabbage & Potato Dumplings	29
VEAL ESCALOPE VIENNA STYLE Home Made Fried Potatoes & Cucumber Salad	32

OUR SOMMELIER'S WINE RECOMMENDATION

2020 Johannisberger Schwarzenstein Riesling trocken	0,1l	7
Weingut G.H. von Mumm	0,2l	14

MAINS

EURO

RUMP STEAK FROM SIMMENTAL BEEF Herb Mustard Crust, Home Made Fried Potatoes & Green Beans with Bacon	39
SOLE MEUNIÈRE – WHOLE ROASTED Nut Butter, Potatoes & Cucumber Salad	15 € / 100 Gramm
BROOK TROUT Green Asparagus & Potato Ravioli	36
FILLED FILET OF VEAL Fresh Planed Truffles, Port Wine Jus, Vichy Carrots & Mashed Potatoes	49

MENU

EURO

TATAR FROM FREE RANGING BEEF Egg Yolk & Roasted Bread	
GAME CONSOMMÉ & Swabian Ravioli	
KÖNIGSBERGER MEATBALLS Capers, Potato, Beetroot & Head Lettuce	
CHOCOLATE SLICE Plums & Sour Cream Ice Cream	
3-Course-Menu without Soup	56
4-Course-Menu	68

DESSERT & CHEESE

GRAND MARNIER PARFAIT & Orange Salad Orange & Blood Orange	15
CHOCOLATE SLICE Plums & Sour Cream Ice Cream	16

VEGETARIAN MENU

EURO

LAMB'S LETTUCE Potato Dressing & Tête de Moine	
RIESLING SOUP & Croûtons	
TAGLIATELLE & Fall Truffle	
GRAND MARNIER PARFAIT Orange & Blood Orange	
3-Course-Menu without Soup	56
4-Course-Menu	68
SELECTION OF FRENCH CHEESE	19
RED WINE RECOMMENDATION	
2012 Spätburgunder trocken	0,1l 7,50
Weingut Krone	0,2l 15