Vorspeisen / Starter

Grüner-Spargel-Caesar-Salad 17,90
Grüner Spargel / Römersalat / Caesar Dressing / Honighähnchen / Crôutons
Caesar Salad with green asparagus and honey chicken

Kleiner Flammkuchen 10,50
Flammkuchen / Spargel / Speck / Zwiebeln / Käse
Small tarte flambée with asparagus, bacon, onions and cheese

Spargel-Tempura 15,90
In Tempurateig ausgebackener Spargel / Bärlauchcrème / Blattsalat
In tempura deep fried asparagus with wild garlic cream and lettuce

Pulpo-Carpaccio 16,90
Pulpo-Carpaccio / Gurke / Limette / Shiso
Carpaccio of octopus with cucumber, lime and shiso

Spargelsalat 16,90
Spargelsalat / Erdbeeren / Ziegenkäse
Salad of asparagus with strawberries and goat cheese

Suppen / Soups

Erbsen-Estragonsuppe 10,50
Erbsen-Estragoncrèmesuppe / Speck-Chip
Cream soup og peas and tarragon with bacon chip

Spargelcremesuppe 10,50
Spargelcrèmesuppe / Basilikumöl / Crôutons
Cream soup of asparagus with basil oil and croutons

Vegetarisch / Vegetarean

Gratinierter Kräutercrêpes 23,80
Kräutercrêpes / grüner und weißer Spargel / Sauce Hollandaise
Gratinated herb crepes stuffed with white and green asparagus and sauce Hollandaise

Kartoffelküchle 19,50
Kartoffelküchle / pochiertes Landei / Senfsauce / junge Erbsen
Potato fritter with poached egg, creamy mustard sauce and young peas

Fisch / Fish

Pulled Lachsburger 31,50
Pulled Lachs / Brioche Bun / grüner Spargel / Sauce Hollandaise
Pulled salmon burger with brioche bun, green asparagus and sauce hollandaise

Seeteufel 35,50
Medaillons vom Seeteufel / Bärlauchrisotto / Fingermöhren / Zuckerschoten
Monkfish with risotto of wild garlic, finger carrots and sugar peas

Fleisch / Meat

Lammröllchen 33,50
Lammröllchen / grüner Spargel / Gorgonzola / Pinienkern-Olivengremolata / Würfelkartoffeln
Lamb rolls stuffed with green asparagus and gorgonzola cheese, served with baked potato cubes and gremolata of pine nuts and olives

Kalbsgeschnetzeltes 33,90
Kalbsgeschnetzeltes / Morchelrahmsauce / Frühlingsgemüse / Spätzle
Sliced veal with creamy morel sauce, spring vegetables and spaetzle

Rumpsteak 33,80
Gebratenes Rumpsteak / hausgemachte Kräuterbutter / Grilltomate / Bratkartoffeln
Rump steak with herb butter, grilled tomato and potatoes Lyon style

Maipoularde 29,50
Tranchen von der Maispoulardenbrust / Frühlingsgemüseragout / Kräutercrêpes
Sliced breast of corn fed chicken with ragout of spring vegetables and herb crepes