




VORSPEISEN / STARTER

ZIEGENKÄSE-QUICHE 	14,90
Ziegenkäse-Quiche / Ziegenfrischkäse / grüner Spargel / Salat <i>Goat cheese quiche with fresh goat cheese, green asparagus and salad</i>	
KLEINER FLAMMKUCHEN	10,50
Flammkuchen / Spargel / Schinken / Zwiebeln / Käse <i>Small tarte flambée with asparagus, ham, onions and cheese</i>	
SHRIMPSCOCKTAIL	14,90
Shrimpscocktail / fruchtige Cocktailsauce / Römersalatherzen <i>Shrimp cocktail with fruity cocktail sauce and romaine lettuce hearts</i>	
FRÜHLINGSSALAT	15,80
Knackiger Blattsalat / luftgetrockneter Bühler Schinken / grüner Spargel <i>Lettuce with air dried local ham and green asparagus</i>	




SUPPEN / SOUPS

MARKKLÖBCHENSUPPE	9,90
Kraftbrühe / Flädle / Markklößchen <i>Consommé of beef with slices of pancake and marrow dumplings</i>	
GELBE LINSEN-KOKOSSUPPE 	10,90
Gelbe Linsen-Kokossuppe <i>Red lentil coconut soup</i>	



VEGETARISCH / VEGETAREAN 

SPARGEL-MORCHELRAGOUT Nudeln / Spargel-Morchelragout <i>Pasta with ragout of asparagus and morels</i>	26,50
BÄRLAUCHRISOTTO Bärlauchrisotto / Frühlingsgemüse / Parmesan <i>Wild garlic risotto with spring vegetables and Parmesan cheese</i>	22,50



FISCH / FISH

STEINBUTT Steinbuttfilet / Spargel-Morchelragout / Nudeln <i>Filet of turbot with ragout of asparagus and morels and noodles</i>	37,50
LOUP DE MER Gebratener Loup de mer / Bärlauchrisotto / Frühlingsgemüse <i>Roasted filet of sea bass, wild garlic risotto and spring vegetables</i>	33,50



FLEISCH / MEAT

LAMMRÜCKEN Lammrücken mit Bärlauchkruste / Paprikagemüse / Süßkartoffel-Pommes <i>Saddle of lamb with wild garlic crust, bell peppers and sweet potato fries</i>	36,50
COQ AU VIN Coq au vin blanc / Estragonsauce / Erbsengemüse / Morcheln / Nudeln <i>Filet of beef with truffle jus, pointed cabbage and German potato noodles</i>	29,90
RUMPSTEAK Gebratenes Rumpsteak / hausgemachte Kräuterbutter / Grilltomate / Bratkartoffeln <i>Rump steak with herb butter, grilled tomato and potatoes Lyon style</i>	34,50
KALBSRÜCKENSTEAK Kalbsrückensteak mit Spargel und Sauce Hollandaise überbacken / Spätzle <i>Saddle of veal with asparagus and sauce hollandaise gratinated and served with spaetzli</i>	38,90