

## “Trainee kitchen:

### “Salmon, salad and saffron rice”

€ 19.50

Salmon fillet<sup>d</sup> fried on the skin with saffron rice served with salad of mango, avocado, mozzarella<sup>g</sup> and lamb's lettuce with roasted walnuts<sup>h</sup> and mustard oil dressing<sup>j</sup>

The dish from our “trainee kitchen” is cooked by our trainee Leonie Trümpler (21 years old). Ms Trümpler is completing an education as a hotel specialist at our hotel since August 2022.

### “Winter stew”

€ 8.50

Duck broth with duck meat<sup>i,8</sup> and seasonal vegetables served with toasted walnut bread<sup>a=wheat,h</sup>

### “Carpaccio”

€ 16.50

Thin slices of beef<sup>i,8</sup> garnished with rocket, parmesan<sup>g</sup> and olive oil served with freshly baked baguette<sup>a=wheat</sup>

### “Seasonal salad”

€ 16.50

Fresh leaf salad with figs, dates<sup>11</sup> and roasted almonds<sup>h</sup> served with lukewarm burrata<sup>g,2</sup> and orange vinaigrette<sup>j</sup>

### “Vegetarian pasta”

€ 18.50

Fusilloni<sup>a=wheat,c</sup> with a ragout of cherry tomatoes and zucchini garnished with parmesan<sup>g</sup> and herb pesto<sup>h</sup>

### “Corn chicken”

€ 23.50

Roasted corn-fed chicken breast<sup>8</sup> with glazed carrot and leek vegetables<sup>a=wheat,g</sup> with mushroom jus<sup>i,j</sup> and potato noodles<sup>a=wheat</sup>

### “Sunday dinner”

€ 23.50

Juicy medallions of smoked pork fillet<sup>i,j,8</sup>, smoked crackers<sup>i,j,8</sup> served with hearty kale<sup>i,j</sup> and buttered potatoes<sup>g</sup>

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The exact labelling of the products with allergens please refer to the allergen folder!

2 „with preservative“, 3 „with antioxidant“, 4 „with sweetener“, 5 “silphurised“,  
7 „with phosphate“, 8 „with milk protein“ (for meat products)



- “Duck classic”** € 25.50  
Grilled breast and leg of duck<sup>8</sup> with apple red cabbage<sup>l</sup> and potato dumplings<sup>a=wheat</sup>
- “Ocean breeze”** € 26.50  
Fried sea bass fillet<sup>d</sup> on creamed savoy cabbage<sup>g</sup> with red beet gnocchi<sup>a=wheat,g</sup> and parsley oil
- “Autumn classics”** € 26,50  
Braised ox cheek<sup>i,j,8</sup>  
with winter vegetables<sup>g,3</sup> and potato rösti<sup>a=wheat</sup>
- “From forest and meadow”** € 26.50  
Roasted wild boar steak<sup>8</sup>  
on Brussels sprouts<sup>g,i</sup> with mashed potato with nut butter<sup>g</sup> and red wine jus<sup>i,j</sup>
- “For dessert”** € 11.50  
Two kinds of a brownie<sup>a=wheat,c</sup> with butter biscuits ice cream<sup>g</sup>  
on raspberry and vanilla sauce<sup>g</sup> with walnut cream<sup>g,h</sup>

## Our drink recommendations of the week



**Domkaiser  
“Wild Berry”**

Domkaiser Gin with berry mix  
and Schweppes Russian  
Wild Berry

€ 10.80



**Domkaiser  
“Gin Tonic”**

€ 9.70



**Cocktail  
“1994\*”**

Gin, Blue Curaçao liqueur  
and syrup, Riesling, lemon juice  
and Schweppes Russian  
Wild Berry

€ 8.30 /  
alcohol free: € 5.10