

Hauptgang Fleisch / Main Course Meat

Kalbsschnitzel klein groß Bratkartoffeln Gurkensalat Preiselbeeren <i>Veal cutlet with pan-fried potatoes cucumber salad lingonberry dip</i>	24 32
In Rosmarin-Thymian-Panade gebackene Hühnerbrust Knusprige Sesam-Bratkartoffeln geschmortes Gemüse <i>Chicken breast baked in a rosemary-thyme crust crispy sesame sautéed potatoes braised vegetables</i>	29.5
Lammrücken unter Koriander-Kruste Pilzragout gerösteten Serviettenknödeln Rotkohlsalat <i>Lamb loin with a coriander crust mushroom ragout toasted bread dumplings red cabbage salad</i>	33.5
Indisches Butter Chicken Blumenkohl-Brokkoli-Röschen Gemüsereis <i>Indian Butter Chicken cauliflower and broccoli florets vegetable rice</i>	25.5

Hauptgang Fisch / Main Course Fish

Varianten vom Zander und Lachsfilet Rahmspinat-Linguine Parmesan <i>Variations on zander and salmon fillet creamed spinach linguine parmesan</i>	27.5
Saiblingsfilet auf Dal Tadka und Raita Linsengemüse Minz-Joghurt-Dip <i>Char Fillet served with Dal Tadka and Raita</i>	29.5
Wolfsbarschfilet pikantes Gemüsebett Malai Kofta gebackene Kartoffel-Frischkäse-Bällchen <i>Sea bass fillet bed of savory vegetables with malai kofta</i>	29.5

Hauptgang Vegetarisch / Main Course Vegetarian

Hokkaidokürbis in Kürbiskernpanade gebacken 19

Wildreis | Mango Chutney | Kürbiskern-Espuma

vegan

Hokkaido squash baked in a pumpkin seed breading

mixed wild rice | mango chutney pumpkin seed espuma

Gebratene Nudeln 18

Gemüse-Julienne | süß-saure Sauce | geröstete Zwiebeln | Erdnüsse

Stir-fried noodles | julienned vegetables | sweet-and-sour sauce | roasted onions | peanuts

Kürbis-Safran-Risotto 19

bunte Bete | gegrilltes Salbeiblatt | geröstete Kürbiskerne

Pumpkin and saffron risotto

beets | ribbed sage leaves | toasted pumpkin seeds