Generous
since 1854.

OYSTERS

Mignonette, Oyster Bread, Lemon

Fine de Claire
pc. / 4

STARTERS

Sautéed Chanterelles with Leaf Salads from the Organic Farm Penk 19
With Vinaigrette

Carrots, Celery and Beets on Göttingen Salt 19
Burrata, Hazelnuts, Grapeseed Oil

TATAR A LA MAISON

Hand-cut Leinetal Beef
Organic Egg Yolk, Capers, Shallots, Chilli
24

Tuna
Avocado
24

Pickled Tomatoes
Cornichons, Capers, Pepperoncini, Green Peppercorns
18

Beef Consommé 12
Mushroom-Agnolotti

Watercress Soup 15
Chanterelles

Scallops 29
Fried in Butter, Leaf Spinach

Tagliatelle 24
Homemade Pasta, Morels, Mushrooms

All prices are in Euros and include statutory VAT.

MAINS

Spinach Knödel 28
Dumplings with Sage Butter, Chanterelles

Cassoulet 25
Creamy White Beans, Fennel, Pickled Lemon

Chicken Fricassee with Leipzig-style Mixed Vegetables 35
Moringer Organic Chicken, Asparagus, Peas, Morels, Mushrooms

Bouillabaisse 35
Selected Fish, Toasted Bread, Rouille Sauce

Monkfish 39
Beurre Blanc, Leaf Spinach, Beluga Lentils

FILET WELLINGTON

Beef Fillet in Puff Pastry
Wild mushrooms, Wild Boar Ham, Burgundy-Jus, Baby Carrots, Mashed Potatoes

55 p.p.

Serves Two, Preparation Time 30 Minutes

Zurich-style Veal Strips 32
Mushrooms, Cream Sauce, Homemade Rösti

Wiener Schnitzel 36
Wild Cranberries, Cucumber Salad, Parsley Potatoes

Filet de Bœuf au Poivre Vert 49
Leinetaler Beef Fillet, Pepper Sauce, French Fries

DESSERT

Crème Brûlée	14
Mousse au Chocolat *Double Cream*	14
Tarte Tatin *Vanilla Ice Cream*	16
Spaghetti Ice Cream for Two *Berry Sauce, Whipped Cream*	18
Aged Cheese from Boucoiran in Göttingen *Fruit Bread, Chutney*	25

PORTWINE

5CL

Taylor‘s 10y Old Tawny Port	9,5
Taylor‘s 20y Old Tawny Port	18
Taylor‘s 30y Old Tawny Port	32
Taylor‘s 40y Old Tawny Port	42