Generous
since 1854.

OYSTERS

Mignonette, Oyster Bread, Lemon

Fine de Claire
pc. / 5

STARTERS

Salt-Baked White, Red & Golden Beetroot 19
Burrata, Hazelnuts, Vinaigrette

Game Terrine 22
Cumberland Sauce, Port Wine Jelly

Lamb's Lettuce Salad 18
Bacon, Poached Organic Egg, Honey-Mustard-Vinaigrette

TATAR A LA MAISON

Hand-cut Leinetal Beef
Organic Egg Yolk, Capers, Shallots, Chilli
26

Tuna
Avocado
24

Pickled Tomatoes
Cornichons, Capers, Pepperoncini, Green Peppercorns
18

Beef Consommé 16
Mushroom-Agnolotti

Chestnut Soup 16
Apple, Nuts

INTERMEDIATE COURSES

Scallops 29
Fried in Butter, Leaf Spinach

Tagliatelle 24
Homemade Egg Pasta, Wild Mushrooms, Morels

All prices are in Euros and include statutory VAT.

MAINS

Beetroot Knödel 28
Comté Cheese, Wild Mushrooms

Pumpkin Cassoulet 25
Creamy White Beans, Pumpkin, Marinated Tomatoes (vegan)

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

Saddle of Venison 52
Burgundy-Jus, Pear, Lingonberries, Brussels Sprouts, Mashed Potatoes

Bouillabaisse 35
Selected Fish, Toasted Bread, Rouille Sauce

Cod Loin 42
Beurre Blanc, Baby Spinach, Pearl Barley Ragout

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, Parsley Potatoes, Cucumber Salad

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

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