

Appetizers to share

Spelt-Focaccia with Sicilian olive oil & sea salt	5.5
Olives marinated with sicilian salt lemon and herbs *	5
Allgäu cheese balls (3 pcs.)	6

Starters

Beef Tatar of Lüdinghauser Galloway cattle Egg yolk, chives cream, bread chips	16
Cucumber and kiwi carpaccio* Pistachio, citrus vinaigrette and Tomme de Brebis	11
Variation of beetroots Nectarine, burrata, old balsamico – optionally with prosciutto di Parma (+2.50)	13

Herrgottscheißerle (handmade Ravioli)

Bioland meat filling Melted onions and swabian salad	20
Caprese Fior di Latte, basil oil and melted cherry tomatoes	22
King prawn Summer vegetables, crustacean beurre blanc, lime	25
Asparagus cannelloni* Grilled asparagus, bechamel, optionally with prosciutto di Parma (+2.50)	23

Spätzle and meat courses

Kässpätzle with three types of cheese, melted onions and small salad	22
Jäger Spätzle with small salad Morel sauce, fresh chanterelles, shallots and yellow beetroot chips	25
Rumpsteak of the Husum heifer Gravy made with Lemberger wine, Spätzle or Kässpätzle (+3.50)	32
Corn chicken Polenta, roasted carrots, bean cassoulet, sauce of green herbs	28
+ swabian side salad*	7

Desserts

Affogato al Tiramisu*	8
Key lime cheesecake with rhubarb	8.5
Millefeuille with elderflower cream and fresh strawberries	9

*Vegan or vegan possible

If you have any questions about allergens or the origin of our ingredients, please contact us.