LUNCH MENU *[Mon – Fri 12 p.m. – 3 p.m., except public holidays]*

Main course … 12,50

2 courses: main course + starter or dessert … 15,50

3 courses: starter, main course, dessert … 18,50

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Mixed leaf salad, garden vegetables, wild herbs, house dressing Ⓥ
Carrot and potato soup, pumpkin seeds, pumpkin seed oil, herbs Ⓥ

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Königsberger meatballs, pork & heifer, caper sauce, potatoes, beetroot delicatessen
Creamed spinach, two fried eggs, boiled potatoes, cucumber salad Ⓥ

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Chocolate ice cream, chocolate sauce, crunchy nuts Ⓥ

WEEKLY DRINK

Baltic Gold, Sea buckthorn liqueur, gin, lemon juice, sparkling wine, sugar syrup, ice cubes…11,00

WEEKLY MENU *[Sun – Wed 12 p.m. – 9 p.m., Thu – Sat 12 p.m. – 10 p.m.]*

Gin-marinated salmon …14,50
potato rösti, honey and mustard sauce, crème fraîche, caviar, green tomato chutney, mixed salad leaves

Savoy Cabbage Pasta …17,00 Ⓥ
penne rigate, garlic and thyme cream, hazelnuts, rocket, parmesan

Venison goulash … 22,00
root vegetables, wild mushrooms, potato dumplings, sour cream, cranberries

Pulpo a la Gallega…27,00
spicy roasted octopus, potatoes, spicy paprika oil, Pimientos de Padrón, parsley salad

WINE RECOMMENDATION

Scheurebe, 2025 I Schäffer, Hambacher Schlossberg, Pfalz … 0,10 l: 5,00 … 0,20 l: 10,00 … 0,75 l: 33,00
This is Scheu! A gentle, smooth attack, stony minerality, the finest exoression of the terroir, superb on the palate and lovely, delicate

Spätburgunder, VDP.Erste Lage 2022 I Franz Keller, Baden … 0,75 l: 66,00
Single vineyard 'Bassgeige', loess on volcanic rock, clear cherry red, delicate and juicy, smoky, mineral notes,
12 months in barrique, perfect with roulade, duck…