

Dinner for two

FREITAG, 4. SEPTEMBER 2026 - 45 € PRO PERSON
INKLUSIVE 1/2 FLASCHE WEIN

VORSPEISE / STARTER

Variation von bunter Bete | geräucherte Ziegenkäsecreme ^(L) |
Wildkräuter | Granatapfelvinaigrette ^(Se) | Feigenbrotschips ^(Gw, So2)
Variation of Beetroot | Smoked Goat Cheese Cream | Wild Herbs | Pomegranate
Vinaigrette | Fig Bread Crisps

SUPPE / SOUP

Essenz von gelben Tomaten ^(Se) | Steinpilzravioli ^(Ei, Gw, L) |
Grana Padano ^(L) | Kräuteröl
Essence of Yellow Tomatoes | Porcini Ravioli | Grana Padano | Herb Oil

HAUPTGANG / MAIN COURSE

Geschmorte Duroc-Schweinebäckchen ^(Se) | Mühlensenfjus ^(Se, Sn) |
Honigkarotten | Kartoffel-Lauch-Stampf ^(L)
Braised Duroc Pork Cheeks | Wholegrain Mustard Jus |
Honey-Glazed Carrots | Potato & Leek Mash

ODER / OR

Wolfsbarschfilet | gegrillte Zucchini |
Mandel-Aprikosen-Couscous ^(Gw, N, Se) | Olive | Thymianschaum ^(L, Se)
Sea Bass Fillet | Grilled Courgette | Almond & Apricot Couscous | Olive | Thyme
Foam

NACHSPEISE / DESSERT

Crème brûlée von weißer Schokolade ^(Ei, L) | Brombeersorbet |
Butterkeks-Karamell ^(Gw, L)
White Chocolate Crème Brûlée | Blackberry Sorbet | Butter Biscuit Caramel

