

STOREHOUSE





DAILY FROM VON 5:45-8:45 PM

SOUPS

FRESH PUMPKIN CREAM SOUP 9

with roasted pumpkin seeds and pumpkin seed oil

8,50 €



STARTERS

CARAMELIZED GOAT CHEESE

on beetroot carpaccio with marinated lamb's lettuce

14,50 €



HAND-CUT BEEF TARTARE FROM RUMP STEAK

with fresh stone oven baguette

18,50 €



3 TEMPURA PRAWNS

with Asian mayonnaise

16.50 €

DESSERTS

CREME BRÛLÉE S.G. WITH RASPBERRY SORBET 10,50 €

WARM CHOCOLATE FONDANT a,c,g WITH VANILLA ICE CREAM

7,50 €

SYMBOLS FOR FOOD INTOLERANTES AND ADDITIVES

A Gluten/B Crustaceans / C Eggs & Poultry / D Fish / E Peanuts F Soya / G Milk / H Nuts / L Celery M Mustard N Sesam seeds / O Sulphur oxide & sulphites / P Lupins / R Mollucs

All prices are incl. VAT

MAIN COURSES

PAN-FRIED O,I,a,g PIKE-PERCH FILLET

on potato-sauerkraut puree with white wine sauce

31.50 €

VENISON GOULASH O, J, a, c

with mushrooms and homemade spaetzle, served with pear and lingonberries

32.50 €

VEGETARIAN MUSHROOM 19.0 **RISOTTO**

23.50€

KALE a,m

with smoked sausage, cured pork, and fried potatoes

25.50€

ONION ROAST o,c,al FROM RUMP STEAK

with fresh fried onions and homemade spaetzle

34.50 €

3-COURSE MENU OF YOUR CHOICE

WITH WINE & COFFEE PAIRING

65€