

— RESTAURANT —
FIRST FLOOR
— STEAKS & MORE —

GANZ AUF GANS

Ab 11. November -solange der Vorrat reicht-

Goose menu € 58.60

Cappuccino of Hokkaido pumpkin
dried apricots | roasted pumpkin seeds |
Styrian pumpkin seed oil

Roast goose from breast and leg
(cooked sous vide)
Marjoram sauceⁿ | baked apple^e | red cabbage | homemade potato dumplings^{a,c,g}

Kokos-Panna Cotta^s
mandarin sauce

Roast goose from breast and leg
(cooked sous vide) **€ 41,90**
Marjoram sauceⁿ | baked apple^e | red cabbage |
homemade potato dumplings^{a,c,g}

Whole goose **€ 189,00**
For 4 persons with side dishes |
only on reservation (3 days)



Kitchen open until 9.30 pm

STARTER: As a small greeting from the house, we are happy to serve you a baguette and dip free of charge. We charge € 3.50 per person for each additional bread/dip order

STARTERS

- Lamb's lettuce** € 12,90
cranberry vinaigrette | poached red wine pear | goat's cheese | walnuts
- Beef carpaccio** € 16,90
olive oil | parmesan shavings | rocket
- Smoked duck breast** € 14,90
pumpkin and apricot salad in orange vinaigrette | wild herb salad

SOUPS

- Porcini mushroom Consommé** € 8,90
herb roulade | Julienne vegetables
- Cappuccino of Hokkaido pumpkin** € 9,50
dried apricots | roasted pumpkin seeds | Styrian pumpkin seed oil

SALAD

- Classical Caesar's Salad**^{sin} € 13,50
romaine lettuce | parmesan^e | croûtons/ anchovies^d
- As starter Salad** € 8,90
- optionaly with:
- king prawns^m in herb butter^{sin} á € 4,20
- strips of cornpoulard € 7,20

VARIOUS DISHES | SNACKS

- Autumn bowl** ^{vegetarian} € 17,90
beetroot | dates | orange fillet | walnuts | Feta cheese | mixed salad leaves | pomegranate-dressing
- Pasta stuffed with duck breast** € 20,80
cranberry cream | mixed leaf salad
- Linguine-vegetable bolognese** € 18,90
casserole
leaf salad ^{vegetarian}
- Mixed cheese platter** ^{vegetarian} € 13,90
soft and sliced cheese | fig mustard | fruits | bread and butter

BURGER

- Texas BBQ Burger (200g)**^{a,c,g} € 21,70
Angus Beef Patty | Brioche Bun | homemade BBQ Sauce^{jnk} | onion rings^a | Jalapeños | fried egg^c | french fries
- Swiss Burger** € 22,90
Angus beef patty | Brioche bun | cranberry dip Rösti | Camembert | french fries
- Vegan burger** ^{vegan} € 19,90
Beyond meat patty | red onions | pickles tomatoes | homemade BBQ Sauce^{jnk} | sweet potato fries

STEAKS

01 Rumpsteak^e

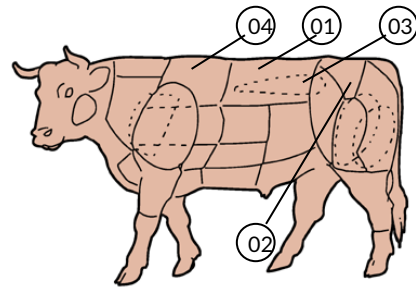
herb butter^e | king oyster mushrooms |
fried potatoes^e

200g raw weight

€ 34,90

300g raw weight

€ 41,10



03 Filet Steak^e valuable piece of the Beef

Port wine jus^{n,e,j} | green beans | potato au gratin

200g raw weight

€ 43,10

250g raw weight

€ 49,00

03 Châteaubriand for 2 persons

double Filet Steak

Bearnaise sauce^{e,j} | green beans | potato au gratin

500g raw weight

€ 89,90

How would you like your steak?

rare

bloody, cold core
(approx. 45°C core temperature)

Medium rare

slightly bloody, warm core
(approx. 50°C core temperature)

Medium

pink, warm core
(56°C core temperature)

Well done

well-done, grey
(65°C core temperature)

Sometimes it has to be 800°C.... we beef

Grilling is great- but beefing puts the crown on the meat!

Meat preparation with the Beefer sets new standards-the meat is not cooked at 400°C for a longer period of time as in conventional grilling-the Beefer caramelises the outer skin at 800 °C in seconds! The extremely high temperatures create a unique crispy crust. create a unique crust.

The result is an incredible taste explosion!

Butter | Dip

€ 2,20 per additional butter or dip

Herb butter^{c,g,i,j}

Garlic butter^e

Herb dip

Warm sauce

€ 4,40 per additional sauce

Pepper cream sauce^{a,g,n}

Port wine jus^{a,n}

Sauce Bearnaise

DESSERT

Crème brûlée^e of orange and ginger € 9,90
citrus fruit ragout | vanilla ice-cream^{a,c,g}

Lukewarm chocolate cake € 10,90
with liquid centre (preparation time 20 minutes)
salted caramel sauce | vanilla ice-cream^{a,c,g}

Apple crumble (gluten-free)^e € 9,90
vanilla foam | walnut ice-cream^e

Affogato al caffè € 6,50
Espresso kisses vanilla ice-cream^{a,c,g}

Contains Allergens:

a Cereals containing gluten
f Soybeans
k Sesame seeds

b Crustaceans
g Milk
l Lupin

c Eggs
h Nuts
m Molluscs

d Fish
i Celery
n Sulphites

e Peanuts
j Mustard



Our Chef de Cuisine recommend:

Veal liver Berlin-style onions ^s /apple slices ^{s,n} /mashed potatoes ^s	€ 28,10
Wiener Schnitzel of veal^{a,d} cranberries anchovy fillet fried potatoes leaf salad	€ 31,50
Boiled Veal^s horseradish sauce wild broccoli diced potatoes	€ 27,90
Guinea fowl breast^s fig sauce savoy cabbage tagliatelle	€ 29,90
Fillet of pork whole roasted^{s,c,g} apple-calvados-sauce red cabbage Spätzle	€ 29,00
Sea bream fillet roasted on the skin^{-g} thyme sauce Beluga lentils mashed potatoes	€ 29,00
Wild game ragout from local forests^{c,g,n} Red cabbage with apples Spätzle	€ 26,90
Westphalian kale Smoked sausage ^s and fresh cabbage sausage Fried potatoes ^{s,n}	€ 17,90