

SPARGELZEIT/ *ASPARAGUS SEASON*

Spargelcremesuppe
Mandeln | Schlagsahne
Asparagus cream soup | almonds | whipped cream



6,80 €

Salat von grünem & weißen Spargel
Räucherlachs | Schmandcreme | Wildkräuter
Salad of green and white asparagus | smoked salmon | sour cream | wild herbs

Ragout von grünem & weißen Spargel
Steinpilzravioli | Kerbel | Kirschtomaten
Ragout of green and white asparagus | porcini ravioli | chervil | cherry tomatoes



17,50 €

Portion Deutscher Spargel (280g netto)
Petersilien Kartoffeln | flüssige Butter | Sauce Hollandaise
German asparagus (280g net) | parsley potatoes | melted butter | hollandaise sauce



21,80 €

Wahlweise mit / optionally with:

- gemischter Schinken (Roher & Kochschinken) +8,50 €
- mixed ham (raw & cooked ham)

- Schnitzel (100g netto) "Wiener Art" +9,50 €
- schnitzel (100g net) "Viennes style"


- Lachssteak (140g netto) +12,50 €
- salmon steak (140g net)



PRE-SHOW

Dip it like it's hot bread with 3 toppings (Sea salt butter, 2x dips of the week)	5,00 €
Garlic shrimp "Sizzling Style" Shrimp garlic chili crostini aioli	16,80 €

LEAF ME ALONE

SUN-KISSED GREENS Crisp greens meet colorful garden crunch (bell peppers, cucumber, carrots) and sun-ripened tomatoes. The finishing touch: fresh berries & vibrant sprouts for an extra burst of energy. Our signature vinaigrette: passionfruit-lime	 9,80 €
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UPGRADES:	Falafel balls	+5,00 €
	grilled chicken breast strips	+5,00 €
	5 giant prawns	+10.00 €

MAIN ACT

THE TRUFFLE GARDEN Burger Beef patty melted cheddar tomato arugula truffle-lemon mayonnaise	17,80 €
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FLAME-KISSED BEEF Sirloin steak roasted BBQ vegetables potato corners cowboy butter	26,50 €
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CITRUS GLOW linguine lemon emulsion roasted garlic	 14,80 €
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UPGRADE:	sea bream fillet	+13.50 €
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SCHNITZEL MANIFEST

THE MAIN EVENT

Viennese veal schnitzel	29,80 €
“Viennese-style” pork schnitzel	24,50 €

PIMP MY SCHNITZEL

1. **SIDE KICK** – side dish of your choice:

CRAFT FRIES

Extra crispy, with sea salt & a touch of rosemary.

GOLDEN CROQUETTES

Crunchy on the outside, creamy on the inside, the fine way.

PAN POTATOES

Savory fried potatoes with red onions & crispy bacon.

2. **THE FRESH UP** - Salad match for freshness:

CUCUMBER COOLER

Cucumber salad in a fine dill dressing & lime zest.

GREEN LEAVES

Colorful leaf salad with homemade passion fruit-lime vinaigrette

MODERN SLAW

Crispy coleslaw with a hint of apple & yogurt lightness.

3. **SAUCE SIGNATURE** - Homemade, intense & served hot:

FOREST MIX (Jäger Style)

Dark jus with freshly roasted mushrooms & fine herbs served hot:

BELL PEPPER (Paprika Style)

Savory stew of red peppers, onions

PEPPER KICK (Pfeffer Style)

Creamy cream sauce with green pepper & a splash of cognac.



THE HAPPY END

STRAWBERRY INFUSION

7,90 €

Frozen yogurt | fresh strawberries

Ice cream

per scoop 1,50 €

whipped cream

1,00 €

In addition to the classic vanilla, chocolate, and strawberry flavors we offer other varieties. Please ask our service staff.

SQUEEZE THE DAY!

We believe in authentic craftsmanship, which is why our lemonade isn't bottled—it's made fresh for you every day using seasonal fruits and herbs.

Interested?

Our team would love to tell you more about our signature lemonade

Do not hesitate to ask our service staff, if you have any questions regarding ingredients or allergens.

