

## Weekly Menu

### Starters

**Herring**  
Beetroot | Apple | Pumpernickel  
14,50

**Tomato Broth**  
Mushroom ravioli | Vegetable brunoise | Basil  
7,50

### Main

**Fried Plaice (in whole)**  
Finkenwerder Style | Cucumber salad |  
Fried potatoes  
20,50

**Zürich Veal Cutlets**  
Mushrooms | Hashbrowns | Sour Cream  
20,50

**Asparagus Risotto**  
Mimolette | Wild garlic | Tomato confit  
18,50

### Dessert

**Blackberry**  
Cheese curd | Crunch | Chocolate  
8,00

## Asparagus

**Cream of asparagus soup**  
Croûtons | Yuzu | Nut butter  
12,50

**Asparagus Cordon Bleu**  
Parsley | Parmesan | Mustard seeds  
15,50

**Asparagus from Farm Steinkröger (250 g)**  
Hollandaise sauce or melted butter |  
Butter potatoes  
24,90

Scrambled eggs 7,50  
Smoked orange Salmon 10,50  
Ham 11,50  
Veal schnitzel 14,50  
Beef fillet (150 g) 28,50

## Classics

### Starters

**Freshly Baked Hashbrowns**  
Crème Fraîche | Chives |  
option of pickled orange salmon or  
dressed beef tartare  
15,50

**Mixed Spring Salad**  
Antipasti | Dried tomatoes | Pine nuts  
Burrata 16,50  
Mixed fillet tips 21,50

### Mains

**Pink roasted Onion Roastbeef**  
Dark beer sauce | Roasted onions | Fried potatoes  
29,50

### Our Recommendation

**Veal Wiener Schnitzel**  
Cranberry | Potato-cucumber salad  
27,50

**Truffled Linguine**  
Zucchini | Tomato | Truffle  
26,50

**Arborio Grain Risotto**  
Wild garlic | Peas | Mushrooms 17,50  
Additional fried shrimps +9,00

### Dessert

**White Chocolate**  
Rhubarb | Raspberry | Meringue  
9,50

## Sparkling wine & Champagne

**Riesling Sparkling wine brut**  
Winery Max Müller  
Franken, Germany  
0,1l 8,50  
0,75l 46,00

**Bollinger brut**  
Champagne Bollinger  
Champagne, France  
0,1l 15,00  
0,75l 94,00

## Wine list

### White wine

**Sauvignon Blanc**  
Quality wine, dry  
Winery Graf Neipperg  
Württemberg, Germany  
0,2l 11,00  
0,75l 41,00

**Grauburgunder**  
Quality wine, dry  
Winery Hammel & Cie  
Pfalz, Germany  
0,2l 9,00  
0,75l 33,50

**Rivaner**  
Quality wine, dry / off dry  
Winery Julius Zotz  
Baden, Germany  
0,2l 9,00  
0,75l 33,50

### Rosé

**Giardino Rosato**  
IGT, dry  
Santa Cristina  
Tuscany, Italy  
0,2l 9,00  
0,75l 33,50

### Red wine

**Cuvée Hero (Dornfelder, Portugieser)**  
Quality wine, dry  
Winery Wageck Pfaffmann  
Pfalz, Germany  
0,2l 9,50  
0,75l 35,00

**Fass 23 (Cabernet Sauvignon, Merlot)**  
Quality wine, dry  
Winery Pfannebecker  
Rheinhessen, Germany  
0,2l 9,50  
0,75l 35,00

**Primitivo Piane del Levante**  
IGT, dry  
Casa Vinicola Minini  
Veneto, Italy  
0,2l 9,00  
0,75l 33,50

Talk to us at any time about our extended range of wines - we will be happy to advise you.

## Beer

**Radeberger Pilsner on tap**  
0,3l 4,20

**Jever Fun non-alcoholic**  
0,33l 4,40

**Schöffelhofer Wheat Beer**  
Light / Dark / Crystal / non-alcoholic  
0,5l 5,90

## Non-alcoholic

**Selters sparkling & flat**  
0,25l 3,50  
0,75l 8,50

**Coca Cola, Fanta, Sprite**  
0,2l 3,50

**Vaihinger Fruit Juices**  
0,2l 3,90

## Hot drinks

**Coffee Crème**  
Cup 4,00

**Espresso**  
Cup 3,40

**Cappuccino**  
Cup 4,50

**Latte Macchiato, Flat White**  
Cup 4,80

**Ronnefeldt Tee selection**  
Cup 3,90

## Digestif

**Ramazotti**  
2cl 5,50

**Clüsener Williams Pear**  
2cl 6,80

**Grappa Bocchino**  
2cl 5,50

**Baileys**  
4cl 6,70