

*Our small menu - € 49.00*

*Cold smoked salmon trout  
with orange-fennel salad, cous cous  
and roasted tomato vinaigrette*

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*Roasted Lamb noisette from leg of lamb  
with pine nut crust, herb-tomato-polenta,  
green beans and thyme jus*

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*Egg liqueur - chocolate parfait  
and preserved rhubarb*

*Spielweg menu - € 79.00*

*Terrine of goose liver  
with chocolate "fleur de sel" and black nuts*  
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*Red mullet filet, roasted in olive oil  
with vegetable nut bulgur,  
braised aubergine and white tomato foam*  
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*Back of Venison  
with salsify radicchio vegetable,  
celery puree and port wine jus*  
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*Lemongrass Crème Brûlée  
with blood orange and cocos sorbet*

*Homemade Spielweg cheese from our own cheese dairy can be supplemented in our menus € 5.00*

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<i>Spring salad with homemade fresh cheese dumplings, grilled figs and caramelized sunflower seeds</i>	€ 14.00
<i>Avocado "Rizz" served in a glass – roasted Lobster with iceberg lettuce, marinated avocado and cocktail sauce</i>	€ 21.00
<i>Cold smoked salmon trout with orange-fennel salad, cous cous and roasted tomato vinaigrette</i>	€ 16.50
<i>Veal Carpaccio of local veal with scampi and avocado-mango-tartar</i>	€ 17.50
<i>Terrine of goose liver with chocolate "fleur de sel" and black nuts</i>	€ 21.00
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<i>Soup of the day</i>	€ 6.00
<i>Local beef broth with sliced pancakes</i>	€ 7.50
<i>Wild garlic crème soup from local wild garlic with fried shrimp skewer and rye bread-cROUTONS</i>	€ 14.00
<i>Smoked soup of roasted tomatoes with homemade fresh cheese ravioli and pleasure oil</i>	€ 11.50
<i>with homemade wild boar sausages</i>	€ 15.00

<i>Trout filet "miller style" with spinach and steamed potatoes</i>	€ 23.00
<i>Pan fried filet of zander on cream-sauerkraut with black pudding ravioli, black pudding croustillant and white wine foam</i>	€ 29.00
<i>Red mullet filet, roasted in olive oil with vegetable nut bulgur, braised aubergine and white tomato foam</i>	€ 27.00

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*This week's special*

<i>Venison Bolognese from local venison with homemade noodles and shaved Spielweger alpine cheese</i>	€ 17.00
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<i>Sauté from sweetbreads and kidney with broccoli, noodles and Pommery-mustard sauce</i>	€ 26.00
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<i>"Short Rib" from local beef -46h on 65°C sous vide cooked with sweetheart cabbage and sweet potato fries</i>	€ 28.00
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<i>Roasted Lamb noisette from leg of lamb with pine nut crust, herb-tomato-polenta, green beans and thyme jus</i>	€ 28.00
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<i>"Wiener Schnitzel" from back of wild boar with hazelnut crumbing, Savoy cabbage and carrot vegetables, homemade spaetzle and cranberry-pepper-jus</i>	€ 28.50
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*Dessert Menu*

<i>1 Scoop Homemade sorbet served in a glass</i>	€ 3.50
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<i>Belgian style waffles with sliced pear and walnut ice cream</i>	€ 10.50
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<i>Sorbet-variation from homemade Sorbet with preserved fruits</i>	€ 11.50
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<i>Lemongrass Crème Brûlée with blood oranges and coco's sorbet</i>	€ 12.00
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<i>Any of these desserts in a small portion</i>	€ 7.00
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*From our own cheese dairy*

<i>Homemade alpine cheese, Munster cheese and fresh cheese served with bread</i>	€ 8.50
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<i>8 month aged alpine cheese shaved or in one piece</i>	€ 9.50
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