



Recommendation from the kitchen

Asparagus salad with buffalomozzarella		15,9
green & white asparagus / orange / rocket / pine seeds		
Asparagus & wild garlic soup		10,9
green & white asparagus / quail's egg / potato straws		
250g of regional white asparagus & new potatoes		19,9
Sauce Hollandaise, brown butter or mango salsa		
optional with:	additional	
Sauce hollandaise extra		2,9
raw black forrest ham	50g	9,9
cooked juniper ham	50g	9,9
Corn fed chicken breast	180g	13,9
Filet of cod	150g	13,9
Escalope of veal	100g	17,9
Beef steak	220g	23,9
Fresh, marinated strawberries		11,9
Coconut ice cream, thai basil, crumble		

from the wine cellar

Silvaner Alte Rebe 2022	0,1	9
Winery Sauer / Franken / Escherndorf	0,2	16
Green summer apples, quince apple, lemon zest	0,75	55
Riesling Halbstück 2017	0,1	12
Winery Knipser / Pfalz / Laumersheim	0,2	19
Lemon blossom, orange peel and almonds	0,75	65
Spätburgunder Kalkmergel 2020 VDP	0,1	10
Winery Bernhart / Pfalz / Schweigen	0,2	17
Strong raspberry and cherry notes, which are harmoniously embedded in elegant roasted aromas	0,75	58

from the bar

French 75		15
champagne / gin / lemon / sugar		
The Qube		11
sherry / wormwood / orange bitters		
Port Tonic		10
white port wine / Tonic Water / rosemary / lemon		