



### Our recommendations from the kitchen

<b>Asparagus soup</b>		10,9
Green & white asparagus / quail's egg / potato straws		
<b>Asparagus salad with buffalomozzarella</b>		15,9
Green & white asparagus / orange / rocket / pine seeds		
<b>250g white asparagus &amp; new potatoes</b>		19,9
with hollandaise sauce, brown butter or mango salsa		
<b>Sauce hollandaise extra</b>		2,9
<b>raw black forrest ham</b>	50g	9,9
<b>cooked juniper ham</b>	50g	9,9
<b>Corn fed chicken breast</b>	180g	13,9
<b>Filet of cod</b>	150g	13,9
<b>Escalope of veal</b>	100g	17,9
<b>Beef fillet</b>	180g	25,9
<b>Fillet of beef surf and turf</b>		56,9
King prawns / spinach / asparagus / fan potatoes / hollandaise / jus		
<b>Fresh, marinated strawberries</b>		11,9
Coconut ice cream, thai basil, crumble		

### From the wine cellar

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

### From the bar

<b>Port Tonic</b>		10
White port wine / Tonic Water / rosemary / lemon		
<b>The Qube</b>		11
Sherry / wormwood / orange bitters		
<b>French 75</b>		15
Champagne / gin / lemon / sugar		