

Verjus

Deutsche Nacht - Französischer Stil

Vorspeisen

Kastaniensuppe

Chestnut soup

Bayerischen Salat

Romaine with sour cream dressing, roasted beets, pear preserves & cranberries, walnuts and cheddar

Raucherhering Mariniert

Marinated smoked herring with pickled red onions and tomato

Hecht Knodel

Dumpling of pike with Riesling sauce

Kartoffelpuffer

Potato pancakes with savory applesauce, sour cream & cranberry compote

Wurstplatte

Sliced bratwurst & bauernwurst with warm potato salad and two mustards

Hauptgerichte

Regenbogenforelle

Filet of Rainbow trout with pickled cucumbers, spaetzle and dill sauce

Paprika Huhn

Paprika roasted chicken served with Brussels sprouts, oven roasted potatoes and a paprika sauce

Schweinefilet Schnitzel Holstein

Cutlet of pork tenderloin, breaded, sauteed and served with sunny side up egg, anchovies, lemon caper sauce, Brussels sprouts and oven roasted potatoes

Sauerbraten

Beef marinated and braised in red wine & vinegar and served with spaetzle and braised red cabbage

Desserts

Apfelstrudel mit Schlagsahne

Apple strudel with raisins and whipped cream (no nuts)

Birne Linzer Torte

Almond & pecan shortbread pastry with fresh pear preserves

Schwarzwaldler Schokoladentruffelkuchen

Chocolate truffle cake with almonds, walnuts and honey lemon caramel

Quittenkuchen

Quince tart with creme fraiche ice cream

Festpreis 45