

**STARTERS - VORSPEISEN**

**Goose Liver Terrine "Torchon"** 100g 1,7,12  
 Pear Poached in Wine, Cocoa.....23,00 EUR  
**Gänseleber Terrine "Torchon"**  
 Rotweinbirne, Kakao.....23,00 EUR

**Salmon & Tuna** 100g 4,10  
 Graved Salmon & Tuna, Ginger, Baby Spinach.....17,00 EUR  
**Lachs & Tunfisch**  
 Marinierter Lachs & Tunfisch, Ingwer, Jungen Spinat .....17,00 EUR

**Bruschetta** 100g 1,3,7  
 Forest Mushroom, Goat Cheese.....11,00 EUR  
**Bruschetta**  
 Waldpilze, Ziegenkäse.....11,00 EUR

**SOUPS - SUPPEN**

**Hokkaido Pumpkin Cream Soup** 200ml 9,12  
 Diced Apples.....7,00 EUR  
**Hokkaido Kürbis Cremesuppe**  
 Apfeltwürfel.....7,00 EUR

**Pheasant Soup Essence** 200ml 1,3,9  
 Pasta, Vegetables.....8,00 EUR  
**Fasanensuppe Essenz**  
 Pasta, Gemüse.....8,00 EUR

**Fish Soup** 200ml 4,9  
 Filet from Catfish.....9,00 EUR  
**Fischsuppe**  
 Welsfilet .....9,00 EUR

**MAIN COURSES - HAUPTSPEISEN**

**Rose Duck Breast** 200g 1,7,9,12  
 Sweet Potato Puree, Beetroot, Thyme.....23,00 EUR  
**Rose Enten Brust**  
 Süß Kartoffel Purre, Rote Beete, Thymian.....23,00 EUR

**Steak from our Hereford Beef & Goose Liver** 200g 1,7,9,12  
 Honey Carrot, Potato Gratin with Rosemary.....31,00 EUR  
**Steak von unseren Hereford Rind & Gänseleber**  
 Honigkarotten, Kartoffelgratin mit Rosmarin.....31,00 EUR

**Veal Escalope Viennese Style** 150g 1,3,7,8,9,10,12  
 Potatoes with Parsley & Butter, Green Salad, Balsamic Vinegar Dressing.....19,00 EUR  
**Wiener Schnitzel vom Kalb**  
 Mit Butter-Petersilienkartoffeln, Grüner Salat, Balsamico Dressing.....19,00 EUR

**Grilled Chicken Breast** 200g 7,10,11,12  
 Green Salad, Goat Cheese, Figs.....15,00 EUR  
**Gegrillte Hühnerbrust**  
 Salat, Ziegenkäse, Feigen .....15,00 EUR

**Grilled Filet from Pikeperch** 150g 4,7  
 Spinach with Garlic, Potato with Sage Butter.....15,00 EUR  
**Gegrillte Zander Filet**  
 Spinat mit Knoblauch, Kartoffeln mit Salbeibutter .....15,00 EUR

**Venison Entrecôte** 150g 1,3,7,9,12  
 Beetroot Puree with Thyme, Mushroom Strudel, Mushroom Foam....26,00 EUR  
**Hirschentrecôte**  
 Rote Beete Püree mit Thymian, Waldpilz Strudel, Pilzschaum.....26,00 EUR

**Gnocchi with Hokkaido Pumpkin** 200g 1,3,7,8  
 Pumpkin Seeds, Pumpkin Seed Oil, Rucola.....13,00 EUR  
**Gnocchi mit Hokkaido Kürbis**  
 Kürbiskern, Kürbiskern Öl, Rukola.....13,00 EUR

**DESSERTS - NACHSPEISE**

**Orange Creme Brûlée** 150g 3,7  
 Orange Filet.....9,00 EUR  
**Orangen Creme Brûlée**  
 Orangenfilet.....9,00 EUR

**Chocolate Soufflé** 100g 1,3,7  
 Vanilla Ice Cream.....9,00 EUR  
**Schokoladen Soufflé**  
 Vanilleeis.....9,00 EUR

**Pancake a la "Gundel"** 120g 1,3,7,8,12  
 Walnuts, Chocolate Sauce, Whipped Cream.....8,00 EUR  
**"Gundel" Palatschinken**  
 Walnüsse, Schokoladensauce, Schlagrahm.....8,00 EUR

**Selection of Cheeses** 150g 1,7,8,10  
 Cheese from Hungary, Slovakia and Austria .....12,00 EUR  
**Käsevariation**  
 Käse aus Ungarn, Slowakei und Österreich.....12,00 EUR



Meat products come from the European Union (Slovakia, Hungary, the Czech Republic, Spain, Italy).  
 Fleischprodukte stammen aus der Europäischen Union (Slowakei, Ungarn, Tschechische Republik, Spanien, Italien).

Allergy list:  
 1 - Cereals containing gluten, 2 - Crustaceans and products, 3 - Eggs and egg products, 4 - Fish and fish products, 5 - Peanuts and peanut products, 6 - Soybeans and soy products, 7 - Milk and milk products including lactose, 8 - Nuts: almonds, hazelnuts, walnuts, macadamia, pecans, Brazil nuts, cashews and pistachios, 9 - Celery and celery products, 10 - Mustard and mustard products, 11 - Sesame seeds and sesame products, 12 - Sulphur dioxide and sulphites, 13 - Lupine and lupine products 14 - Shellfish and shellfish products