

# MENU

## SPRING 2023

### CARROT TARTARE



PUMPERNICKEL, COTTAGE  
CHEESE, CURRY VINAIGRETTE

### CHAR

#### FROM THE SAUERLAND

BEETROOT, HORSERADISH,  
APPLE

### SHRIMPS FROM NEUE MEERE FROM GRONAU

RHENISH ASPARAGUS,  
PRUNIER CAVIAR IMPERIAL  
SELECTION

### SAUERLAND TROUT

CUCUMBER, CELERY,  
HAZELNUT,  
ELDERFLOWER VINAIGRETTE

### PIKE PERCH

#### FROM THE IJSSELMEER

AUBERGINE, EARLY LEEK,  
LEEK VINAIGRETTE

### NORTH FRISIAN

#### SALT MARSH LAMB

ARTICHOKE, KALAMATA  
OLIVES

### WOOD STRAWBERRY



SORREL, SWEET WOODRUFF  
OR

### CHEESE SELECTION FROM AFFINEUR VOLKER WALTMANN



CHUTNEY, GRAPES,  
FRUIT BREAD

<b>7-COURSE MENU</b>	<b>PRICE IN €</b>	<b>163</b>
	<b>PER PERSON</b>	
<b>6-COURSE MENU</b>		<b>147</b>
(WITHOUT SHRIMPS)		
<b>5-COURSE MENU</b>		<b>131</b>
(WITHOUT SHRIMPS & CARROT TARTARE)		
<b>4-COURSE MENU</b>		<b>115</b>
(WITHOUT SHRIMPS & CARROT TARTARE & TROUT)		

**VEGETARIAN**

# MENU VEGETARIAN

## CARROT TARTARE

PUMPERNICKEL, COTTAGE  
CHEESE, CURRY-VINAIGRETTE

## RHENISH GREEN & WHITE ASPARAGUS

SEAWEED CAVIAR, EGG YOLK

## OUR FAKE »GOOSE LIVER« FRITZ'S FRAU FRANZI

MUSHROOMS, PINEAPPLE,  
CRESS



## FAKE »SCALOP« À LA PLANCHA

OYSTER MUSHROOM,  
CHINESE CABBAGE,  
MACADAMIA, LENTILS



## AUBERGINE

EARLY LEEK,  
LEEK VINAIGRETTE

## »BLACK PUDDING« FRITZ'S FRAU FRANZI

NEW POTATOES, WELLAND  
APPLE, MUSTARD VINAIGRETTE



## ORIGINAL BEANS SCHOKOLADE 70%/75%/80%

OLIVE OIL, FLEUR DE SEL

OR

## CHEESE SELECTION FROM AFFINEUR VOLKER WALTMANN

CHUTNEY, GRAPES,  
FRUIT BREAD

<b>7-COURSE MENU</b>	<b>PRICE IN €</b>	<b>163</b>
	<b>PER PERSON</b>	
<b>6-COURSE MENU</b>		<b>147</b>
(WITHOUT ASPARAGUS)		
<b>5-COURSE MENU</b>		<b>131</b>
(WITHOUT ASPARAGUS & AUBERGINE)		
<b>4-COURSE MENU</b>		<b>115</b>
(WITHOUT ASPARAGUS & AUBERGINE & FAKE SCALOP)		



VEGAN