

SUMMER MENU 2023

CARROT TARTARE



PUMPERNICKEL, COTTAGE
CHEESE, CURRY VINAIGRETTE

BALFEGO TUNA

BEANS,
PFALZ POTATOES

**SHRIMP FROM
NEUE MEERE FROM GRONAU**
CHANTERELLES, WATERMELON,
CHORIZO VINAIGRETTE

SAUERLAND CHAR

CUCUMBER, CELERY, CARROT

PIKEPERCH FROM THE IJSSELMEER

KOHLRABI, LIME SAUCE,
JUNIPER NUT BUTTER

GENTLY STEWED BEEF SHOVEL

ROMAINE LETTUCE, CORN,
COLOURFUL RADISHES

PLUMS



GREEK YOGHURT,
CINNAMON BLOSSOM

OR

CHEESE SELECTION FROM AFFINEUR VOLKER WALTMANN



CHUTNEY, GRAPES,
FRUIT BREAD

7-COURSE MENU	PRICE IN € PER PERSON	163
6-COURSE MENU (WITHOUT SHRIMPS)		147
5-COURSE MENU (WITHOUT SHRIMPS & CARROT TARTARE)		131
4-COURSE MENU (WITHOUT SHRIMPS & CARROT TARTARE & CHAR)		115

VEGETARIAN

MENU VEGETARIAN

CARROT TARTARE

PUMPERNICKEL, COTTAGE
CHEESE, CURRY VINAIGRETTE

ZUCCHINI

PISTACHIO, CHIVES



OUR FAKE »GOOSE LIVER« FRITZ'S FRAU FRANZI

MUSHROOMS, PINEAPPLE,
CRESS



FAKE »SCALOP« FROM THE MÜNSTERLAND À LA PLANCHA

CAULIFLOWER, MACADAMIA



GLACIED AUBERGINES

EARLY LEEK, BBQ VARNISH,
LEEK VINAIGRETTE



CELERY SANDWICH

CHANTERELLES, GOULASH JUICE



ORIGINAL BEANS

SCHOKOLADE 70%/75%/80%

OLIVE OIL, FLEUR DE SEL

OR

CHEESE SELECTION FROM AFFINEUR VOLKER WALTMANN

CHUTNEY, GRAPES,
FRUIT BREAD

7-COURSE MENU	PRICE IN € PER PERSON	163
6-COURSE MENU (WITHOUT FAKE SCALOP)		147
5-COURSE MENU (WITHOUT FAKE SCALOP & FAKE GOOSE LIVER)		131
4-COURSE MENU (WITHOUT ZUCCHINI & FAKE SCALOP & FAKE GOOSE LIVER)		115