

RESTAURANT

ABENDBROT



HOMEMADE BREAD

*Fubreit farm goat's curd butter with rosemary and chili oil
creamy Holstein cheese
lettuce from the Schönborn fruit farm with orange vinaigrette
home-marinated salmon from Lake Seelent with dill mustard
veal tartare from Holstein milk-fed veal with pickled porcini mushrooms*

RAW AND PICKLED VEGETABLES

*pickled radishes | borretane onions in balsamic vinegar
pickled young carrots | pickled radish |
pickled spicy cucumber salad*

PÂTÉ FROM HOLSTEIN FALLOW DEER

boiled figs | Cumberland sauce

HOMEMADE BOILED BEEF ASPIC

Frankfurt green sauce

AÏGO BOULIDO

hearty vegetable soup | egg custard | root vegetables | pancake stripes

SPINACH DUMPLINGS

mountain cheese | brown butter

VACHERIN MONT-D'OR

grapes | fig mustard | chutney | fruit bread

CRÊPE

vanilla ice cream | clementine caramel sauce

HOMEMADE BRANDY

apple | pear

INCLUDING HOMEMADE BREAD AND TABLE WATER

89€ PER PERSON