

## APPETIZERS

Smoked Tyrolean ham with gherkins and fresh horseradish	11
Beet root tartar with avocado cream, hazelnut and feta cheese	11
Pie of regional deer with Sauce Cumberland	14
Octopus salad with tomato, celery, saffron potatoes & olive lemon vinaigrette	13
Red onion soup gratinated with apple-goat's cheese croûton	8
Starter plate „best of“	14

## FLAME GRILL & MOLTENI COOKER

Spare Ribs from Havelland pork with barbecue sauce	16
½ Grilled chicken from Paderborn, organic farming	14
Dry aged irish Entrecôte with Sauce Béarnaise	
#Ladies Cut (ca. 180g)	23
#Regular Cut (ca. 250g)	29
Crispy belly from Duroc pork (cooked for 24 hours) with hop-malt-sauce	16
Ragout of regional deer with chocolate, kumquat, brussels sprouts and cranberries	21
Finish salmon grilled on the nail board and flambéed with whiskey, dill-mustard sauce	19

## SIDES

Our caesar salad with parmesan, crispy bread-croûtons & bacon	4
Mixed salad with our Superfood-Vinaigrette	4
Cauliflower with brown butter and wild flowers	4
Mediterranean grilled vegetables with thyme	4
Small fried potatoes with rosemary, olive oil & sea salt	4
Mashed potatoes with brown butter and chives	4
Mashed potatoes with black truffle	7

## VEGETARIAN

Tyrolean spinach ravioli with walnut butter, beet root and mountain cheese	19
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## TRIPLE FROM THE GRILL

Chicken from Paderborn, Spare Ribs and ??? with small grill potatoes with sea salt, our caesar salad and two sauces	25
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## SWEETS & CHEESE

Creme Brûlée caramelized with brown sugar and blueberries in cassis sauce	9
Homemade "Kaiserschmarrn" with plums and poppy seed ice cream	9
Our warm chocolate cake, melting inside and ice cream	9
Ice cream of the day	3/scoop
Selection of cheese with fig mustard & homemade fruit bread	11