

APERITIFS

Rotisserie Mule Mint	€ 12,00
Blue Gin Reisetbauer, lime juice Angostura, mint, ginger beer	
2023 Gewürztraminer 0,1l	€ 10,00
Hugel - Alsace	
Sparkling wine with elder 0,2l	€ 13,00
Limoncello Tonic	€ 12,00
Limoncello, tonic water, lemon	
Vodka Martini	€ 12,00
Axberg Vodka, Martini Dry	
Carrot Martini	€ 14,00
Carrot brandy by Reisetbauer Axberg Vodka, Vermouth, pickled carrot	
Kir Royal	€ 14,00
Sparkling wine, crème de cassis	
Pornstar Martini	€ 14,00
Axberg Vodka, passion fruit, Passoã Vanilla syrup, Winzersekt sparkling wine	

BEER

BOTTLED	
Erdinger wheat beer 0,5l	€ 6,00
Lübzer non-alcoholic 0,33l	€ 4,00
Erdinger wheat beer non-alcoholic 0,5l	€ 6,00
VOM FASS	
Carlsberg Pils 0,3l	€ 5,00
Carlsberg Pils 0,5l	€ 7,00
Kronenbourg 1664 - blanc 0,25l	€ 5,50

STARTERS

Oven-Fresh Rosemary Bread	€ 4,00
Sicilian Nocellara Olives in olive oil	+€ 2,00
Chicken Liver Parfait in a Glass with Port wine jelly	+€ 9,00
Carinthian Alpine Ham Horseradish, Gherkins	+€ 14,00
Beetroot Salad	€ 17,00
Lukewarm burrata, roasted walnuts	
Baltic salmon ceviche	€ 18,00
Sweet potatoes, small radish kimchi, red onions Coriander, lime	
Pasture-fed beef tartare	€ 21,00
Mustard caviar, confit egg yolk cream toasted bread	

OUR CLASSICS

Grilled Trio	per person	€ 42,00
• Paderborn Country Chicken • Entrecote from the Simmental Alpine ox • Pork belly & Brandenburg Venison sausage		
Small grilled potatoes, Béarnaise sauce, BBQ sauce, wild broccoli		

INTERMEDIATE COURSE

Chicken Bolognese No. 5 ... Starter € 14,00 / Main course € 19,00
Gochujang, shiitake, soy sauce
Udon, egg yolk, coriander

FLAME WALL GRILL

Paderborn Country Chicken	1/2 €17.50 / 1 whole € 32.00
1/2 Black-feathered Chicken	€ 28,00
+ Chicken jus	€ 4,00
1/2 Muscovy Duck	€ 27,00
Finnish Flamed Salmon	€ 25,00
Grilled on nail board and flambéed with thyme honey and whisky, served with mustard and dill sauce	

LAVA STONE GRILL

From the Simmental Alpine ox	
150g Beef fillet	€ 28,00
250g Beef fillet	€ 45,00
250g Entrecôte	€ 39,00
400g Entrecôte	€ 60,00
Crispy Duroc Pork Belly	€ 22,00
Hop malt sauce	

SIDE DISHES

Caesar Salat	€ 8,50	Mashed Potatoes	€ 14,00
Romaine lettuce hearts Parmesan, croutons		with Black Truffle	
Cheese Spaetzle	€ 8,50	French Fries	€ 12,00
with dry-roasted onions		with Truffle Mayonnaise	
Grilled corn cobs	€ 6,00	Mixed Leaf Salad	€ 8,00
Grilled Potatoes	€ 7,00	Cherry Tomatoes, Cucumber, French Dressing	
French Fries	€ 7,00	Grilled Vegetables	€ 10,00
Mashed potatoes	€ 8,50	Wild Broccoli Baby Carrots, Baby Corn Pimentos	

SAUCES

Chicken jus	€ 4,00	BBQ sauce	€ 4,00
Aioli	€ 4,00	Sauce Béarnaise	€ 4,00
Chimichurri	€ 4,00	Café de Paris butter	€ 4,00

CRISPY BAKED

Cordon Bleu from Havelland Apple Pork	€ 35,00
Roast Chicken	€ 35,00
Each served with lamb's lettuce and potato-Boskoop dressing Lemon-Caper Cremolata	

VEGGIE VEGAN

L'aubergine	€ 19,00
Grilled eggplant, puffed rice, cherry tomatoes, fresh herbs	
Cheese Spaetzle with fried onions	€ 18,00

DESSERT

Crème Brûlée with Tahitian vanilla	€ 12,00
Blueberries	
Warm Chocolate Cake	€ 13,00
Soft-centered, whipped cream	
Pumpkin Seed Oil Ice Cream	€ 9,00
Butter crumble	
Crêpe in orange caramel sauce	€ 14,00
Bourbon vanilla ice cream	
Affogato	€ 7,00
Espresso Martini	€ 13,00
Axberg Vodka, Kahlúa, espresso	
2018 Riesling Trockenbeerenauslese 5cl	€ 7,50
Kindenheimer Burgweg, Winery Neiss, Palatinate	

WATER, JUICES & HOMEMADE LEMONADE

Taunusquelle Mineral Water 0,7l	€ 7,00
sparkling or still	
van Nahmen Juices 0,2l	€ 4,50
Apple, Orange, Currant or Rhubarb	
Coca-Cola, Fanta or Sprite 0,2l	€ 4,00
Rhubarb Hibiscus Lemonade	€ 7,00
Fleur de Pêche	€ 7,00
White peach, lavender, soda	