

## KAMINSTUBE

### STARTERS

<i>Marinated mackerel with curried mayonnaise coconut and red lentil salad</i>	25,00 €
<i>Tartare of fillet of milk-fed calf with beetroot black walnut and crème fraîche</i>	25,00 €
<i>Fried breast and baked leg of quail with preserved pumpkin and pumpkin cream</i>	26,00 €
<i>Confit of turbot fillet with orange jelly tonka bean and Iberico ham<sup>2,3</sup></i>	26,00 €

### SOUP

<i>Cream of lamb's lettuce soup with bacon dumplings and potatoes<sup>2,3</sup></i>	12,50 €
<i>Essence of calf's tail with truffled ravioli and celeriac</i>	14,50 €

### FOR VEGETARIANS

<i>Porcini mushroom risotto with braised radicchio trevisano shaved Parmesan and pine kernels</i>	18,50 €
<i>small portion</i>	13,50 €

### FISH

<i>Cod poached in olive oil with caper and lemon sauce young leaf spinach and herbed potatoes</i>	31,00 €
<i>small portion</i>	26,00 €
<i>Crisp fried fillet of pike perch in sour cream sauce with kohlrabi and creamed mashed potatoes</i>	33,00 €
<i>small portion</i>	28,00 €

### MEAT

<i>Saddle of beef steak under a crust of horseradish with coarse mustard sauce and mashed swedes<sup>5</sup></i>	31,50 €
<i>small portion</i>	26,50 €
<i>Saddle of lamb fried rare to medium on shallot glaze with braised root vegetables and potato dumplings</i>	31,50 €
<i>small portion</i>	26,50 €
<i>Breast and ravioli of Barbary duck on caramelized savoy cabbage and chestnut glaze</i>	32,50 €
<i>small portion</i>	27,50 €
<i>Medallions of saddle of red deer with cranberry sauce glazed red cabbage and handmade Swabian noodles</i>	33,00 €
<i>small portion</i>	28,00 €