

Winter menu

Goose rillettes with baguette

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Cappuccino of Hokkaido pumpkin
with pumpkin skewer

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Leg of local goose
with apple-red cabbage, Brussels sprouts, dumplings
and parsley potatoes

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Plum and cinnamon jelly
with vanilla sauce

57,00 EUR

Starters

Lukewarm goat's cheese under a fig crust
with autumn salads
15,50 EUR

Mille-feuille of grilled salmon
with red onion marmalade
on potato pancakes with fresh herb quark
17,50 EUR

Smoked duck breast on colorful lentil salad
and orange-chili chutney
16,50 EUR

Soups

Hokkaido pumpkin cappuccino
and marinated pumpkin skewer
9,50 EUR

Celery foam soup
with smoked trout
10,50 EUR

Fresh from the pasture

Half Holstein duck with red cabbage and
potato dumplings

36,50 EUR

Medallions of saddle of venison with cranberry sauce
with Brussels sprouts and potato fritters

38,50 EUR

Roast beef with remoulade sauce
with a vital salad and Mellingburger fried potatoes

28,50 EUR

Veal escalope in a crispy coating
with fresh cucumber salad and Mellingburger fried potatoes

32,00 EUR

November specials

Breast and leg of local goose
with apple-red cabbage, Brussels sprouts, dumplings
and parsley potatoes
49,50 EUR

Kale "classic"
with smoked pork, pork cheek and cabbage sausage,
served with sweet roasted potatoes
26,00 EUR

Kale "vegan"
with smoked tofu and vegan sausage,
served with sweet roast potatoes
22,00 EUR

From the lake and from the sea

Original Hamburg pan-fried fish
with mustard sauce, marinated spinach and Mellingburger fried potatoes
28,50 EUR

Cod in a sesame crispy coating
on creamed pointed cabbage and potato patties
32,00 EUR

Zander fillet fried crispy on the skin
with pumpkin risotto
35,00 EUR

Vegetarian

Vegetable and potato strudel
with hummus, coriander oil and asparagus tempura
24,00 EUR

Pasta

Game ragout with homemade spaetzle
and confit Altländer pear
26,00 EUR

Dessert

Cream puffs in a crispy coating
filled with nougat mousse and a mandarin sorbet
12,00 EUR

Baba au rhum
(Rum-soaked pound cake)
with vanilla cream and quince ice cream
12,50 EUR

Layers of plum and white chocolate
served with a cocoa fruit sorbet
13,00 EUR

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