

Cold Starter

Duet of king trumpet Mushrooms Fried and as Duxelle with chicory salad with a hazelnut-honey vinaigrette ^{23wa,25}	15,00 €
Fried scallop, „öcher puttes“ and crispy pancetta with quince compote, shallot foam and beurre blanc ^{1,3,16we,18,22,29}	24,00 €
Foie Royale - the species-appropriate goose liver foie d'oie with white onion jam and toasted butter brioche ^{1,3,16we,27}	18,00 €
Carpaccio of smoked duck breast with tangerine-frizee salad, caramelized walnuts and cold-stirred cranberries ^{1,3,23wa,25}	15,00 €
Three oysters „Fines de Claires“ With shallot-red wine vinaigrette and pumpernickel bread ^{16we,16ro,22,29}	13,00 €
Appetizer variation (fort wo persons) ardennes ham on farmhouse bread, smoked duck breast with xhichory salat, cold-stirred cranberries, small truffle meatballs, Foie Royal with whity onion jam, smoked tout Rillettes, shrimp cocktail, with bread, brioche and butter ^{16we,16ro,17,19,22,25,27}	29,00 €

Warm Starter/ intermediate Course

Chestnut Soup with caramelized Foie Royale Buttercroûtons and cold-stirred cranberries ^{1,3,16we,22}	15,00 €
Ravioli filled with porcini mushrooms with cellery cream and Winter purslane ^{1,3,16we,18,22,24,27}	18,00 €

Main Dishes

Beef fillet Rossini	46,00 €
braised on buttered brioche with fried foie gras and chicory, Potato-Celery Truffle Mousseline ^{1,3,16we,22,24}	
<small>*without foie gras (36,00€)</small>	
Roasted pheasant breast	29,00 €
on champagne sauerkraut with potato biscuits on juniper cream sauce with grapes ^{1,3,16we,18,22,24}	
Roasted duck breast coated with honey	29,00 €
with roasted parsnip, Chantenay carrots, yellow beets and mashed potatoes with a cassis sauce ^{18,22,23ma,23ha,23wa,24}	
Sauteed monkfish and crispy pancetta	32,00 €
with braised pointed cabbage, pickled apricots and fries dauphine with Beurre Blanc and red wine jus ^{16we,18,19,22,24}	
Forest mushroom barley risotto with sour cream,	26,00 €
Black salsify and young lamb's lettuce in hazelnut oil ^{1,3,22,23ha}	

Kids Dishes

Corn chicken nuggets	9,00 €
With pasta in tomato sauce ^{1,3,16we}	
Fish sticks	8,00 €
With mashed potatoes and spinach ^{1,3,16we,18,22,24}	

Desserts

Printen-Ice cream Tartlet with redwine pear, mulled wine zabaglione and Victoria almonds 1,3,16we,18,22,23ma,23pi	12,00 €
Quark dumplings with nougat core in a crispy coating, plum compote and salted caramel ice cream 1,3,16we,18,22,23pi,23ma,27	12,00 €
Soufflé from dark belgian chocolate with raspberry mint sauce and vanilla ice cream in a crumble coating 16we,18,21,22,23ma,23pi	12,00 €
Café Complet with Petit Fours and Friandises 1,3,11,16we,18,22,23ma,23pi,23ha,27	9,50 €
The "icing on the cake" Hint of chocolate mousse with an espresso 1,3,11,22,23ma,23pi	5,00 €
Small Cheese variation With homemade fruitbread and apple-pear syrup 1,3,16we,22,23ha,23ma,23wa	12,00 €