

## **Vorspeisen / Starters**

Speicher's Salatbowl €17,00

Lachs | Reisnudeln | hausgemachte Mango-Chili Sauce | Radieschen und Gurken  
*Speicher's salad bowl*  
*Salmon | rice noodles | homemade mango-chilli sauce | cucumber and radish*

Roastbeef & Focaccia € 17,00

Focaccia | hausgemachter Remoulade | Meerrettich  
*Roast beef*  
*Focaccia | homemade remoulade | horseradish*

Wildkräutersalat in einer Senfvinaigrette € 12,00

Himbeere | Radieschen | Sonnenblumenkerne | Croutons  
*Wild herbs Salad with mustard vinaigrette*  
*Raspberry | radishes | sunflower seeds | croutons*

## **Suppe / Soup**

Geschmorte Tomatensuppe € 9,50

Frischkäse | Basilikum Crumble  
*Braised tomato soup*  
*Cream cheese | basil crumble*

Bärlauchsuppe € 9,00

Olive | Getrocknete Tomate  
*Wild garlic soup*  
*Olive | dried tomato*

Tagessuppe € 8,00

*Soup of the day*

## **Zwischengang / Intermediate Course**

Ziegenkäse im Parmaschinken € 17,00

Rotweifeigen | Pinienkerne  
*Goat cheese wrapped in Parma ham*  
*Red wine figs | pine nuts*

Geschmorter Sellerie € 16,00

Bärlauchsauce | Basilikum Crumble | Trüffel  
*Braised celery*  
*Wild garlic sauce | basil crumble | truffles*

## Hauptgang / Main Course

Makrelenfilet € 26,50

Cous Cous | Kalmata Oliven | Fetakäse

*Mackerel fillet*

*Cous cous | Kalmata olives | Feta cheese*

Bodden Zander € 27,00

Kartoffelpüree | Speck-Schmorgurken | Kürbiskern

*Bodden zander*

*Potato | stewed cucumbers with bacon | pumpkin seed*

Krosser Schweinebauch vom Wollschwein € 28,00

Zweierlei von der Zwiebel | Krautsalat | Ingwer-Schalottensauce

*Crispy pork belly from woolly pig*

*Two types of onion | coleslaw | ginger shallot sauce*

Perlhuhnbrust € 27,50

Rösti | Saure Süßkartoffelcreme | Romanesco | Morcheln

*Guinea fowl breast*

*Rösti | sour sweet potato cream | romanesco | morels*

Kalbsschnitzel € 28,00

Kartoffel-Radieschen Salat | Preiselbeeren | Zitrone | Gurkensalat

*Veal schnitzel*

*Potato radish salad | cranberries | lemon | cucumber salad*

Flammkuchen € 16,50

Zwiebel | Tomate | Rucola | Honig

*Tarte Flambée*

*Onion | tomato | arugula | honey*

Fettuccine Gorgonzola € 19,00

Spinat | Birne | Walnuss

*Fettucine Gorgonzola*

*Spinach | pear | walnut*

Basilikum Risotto € 18,50

Limonen-Saitlinge | Porree | Distel Öl | vegan

*Vegan basil risotto*

*King oyster mushrooms with lime | leeks | thistle oil*

## Dessert

Nougat Creme Brulee € 10,00  
Hafercrumble | Zitronensorbet  
*Nougat Creme Brulee*  
*Oat crumble | lemon sorbet*

Biskuit-Törtchen € 11,50  
Pralinencreme | Waldbeeren | Cerealien  
*Sponge cake*  
*Praline cream | wild berries | cereals*