

STARTERS

<i>Mixed salad with homemade dressing with roasted seeds</i> 2)D)(G)(E)(K)	€ 6,20
<i>Marinated white asparagus with fried prawn on wild herb salad and strawberry vinaigrette</i> 2)3)(C)(L)	€ 13,50
<i>Chickpeas-mash with sesame marinated asparagus and salad bouquet (VEGAN)</i>	€ 13,50
<i>Tartar made of marinated salmon and smoked trout with a colorful salad bouquet</i> 2)(B)(D)	€ 14,00
<i>Carpaccio of beef on mushroom salad and caramelized walnuts</i> 1)(L)	€ 15,00

SOUPS

<i>Game consommé with pistachios dumplings</i> 2)1)(E)	€ 6,00
<i>Wild garlic cream soup with smoked trout fillet</i> B)(D)(I)	€ 6,50
<i>Asparagus cream soup with a hood of almond cream</i> D)(I)	€ 6,80

VEGETARIAN AND VEGAN DISHES

*Stuffed zucchini with vegetables-Cous Cous
and basil tofu on a fine mint tomato sauce (Vegan) E)* € 19,00

*Portion asparagus and new potatoes
with melted butter **or** hollandaise sauce A)D)* € 19,50

FISH SPECIALTIES

*Fettuccini with fried prawns, garlic,
cherry tomatoes and spring onions 2)3)B)C)A)I)* € 20,00

*Fresh fried trout fillet from our own trout pond
on pineapple and mango with white wine-coconut sauce
and Basmati rice B)D)I)* € 23,00

*Portion asparagus and new potatoes
with melted butter **or** sauce hollandaise
and home graved salmon 3)4)6)A)D)* € 24,50

*Fried Zander on white wine sauce
with wild garlic risotto and white asparagus B)D)I)* € 25,00

MEAT- AND POULTRY DISHES

<i>Fillet tips in a wild mushroom herb sauce with homemade spätzle and fresh vegetables</i> 2)(A)D)I)	€ 22,50
<i>Pork fillet with mushroom cream sauce vegetables bouquet and butter noodles</i> 2)(A)D)E)I)	€ 24,00
<i>Portion asparagus and new potatoes with melted butter or sauce hollandaise with cooked ham or raw ham</i> 3)4)6)(A)B)D)	€ 24,50
<i>Duck breast –medium rare roast- on Pak-Choi-vegetables with Mango sauce served with Cous Cous</i> D)	€ 25,50
<i>Fried saddle of lamb on leek and cream cheese with wild garlic noodles</i> 2)D)E)I)	€ 28,00
<i>Medium roasted Rump steak From Argentinean Black Angus beef, cherry tomatoes, fried potatoes and homemade Herb butter or whisky-pepper sauce</i> 2)(A)D)	€ 29,00
<i>Red roasted <u>saddle of venison</u> with pineapple-balsamic sauce almond broccoli and homemade spätzle</i> 2)(A)D)I)	€ 29,50
<i>Rare roast fillet of veal on asparagus ragout with cherry tomatoes and butter noodles</i> A)D)I)2)	€ 30,50

DESSERT

Strawberries Delight

*Fruity strawberry ice cream and vanilla ice cream
on fresh strawberries with cream and chocolate rasp* A)D)H)I) € 8,50

Apricot cream with almond butter

and rhubarb compote M) (VEGAN) € 9,50

Chocolate mousse with white and dark chocolate

and Raspberry sauce A)D) € 9,50

Sorbet dish with fresh fruits D)H)

€ 9,50

Cheese selection with fig mustard D)H)K)L)

small € 8,50

big € 10,50

Dessert platter „Bibermühle“

*Seasonal surprises from ice cream, mousse, parfait
and Fruit ragout* A)D)H)I) € 11,20

Crepes flambé - for two persons or more- -prepared at the table-

- Suzette -

with orange-butter sauce

and vanilla ice

pro Person € 13,80