

# DINING DAYS

3rd October to 18th October 2009

## MENU WITH CEPS

### Aperitif „Weinhaus Neuner“

Home made elderflower syrup filled up with Franconian sparkling wine

### Amuse-Bouche

∞ ∞ ∞

### Ceps mousse | potato pyramid cake

roasted filet of pikeperch | spring onion vinaigrette

∞ ∞ ∞

### Risotto of ceps | Pancetta | Parmesan

∞ ∞ ∞

### Medallions of deer | juniper | black salsify

ceps-semolina cookies

∞ ∞ ∞

### Chocolate tarte | quince | white chocolate

**Menu** including aperitif apiece 45.00 €

We serve every dish from menu also á-la-carte

## STARTERS

€

**Home made truffled Ravioli with Ricotta and Fontina and white trufflescream 16.50**

### Seasonal leaf salad with roasted mushrooms

with Balsamic dressing and sourcream sauce

14.50

### Cornsalad with potato dressing

roasted bacon and buttered croutons

9.50

### „Vitello Tonnato“ slices of medium roasted veal

with tuna sauce, red onions, capers and salad

10.50

### Roasted grey partridge

with marinated black salsifies, black nuts and salad

14.50

### Carpaccio of filet of beef with Pesto

truffles vinaigrette, Parmesan and salad

14.50

### Roasted foie gras

with marinated green asparagus, truffles vinaigrette and baby leaf salad

18.00

### Marinated salmon

with dill sauce, potato hash browns and salad

14.50

### Fried scallops

on marinated artichokes, tomato vinaigrette and salad

16.50

### Carpaccio sword fish

with lemon vinaigrette, marinated artichokes and salad

16.50

## SOUPS

**Essence of prime boiled beef** with vegetables and mushroom Ravioli

8.00

**Pumpkin cream soup** with ginger and croutons

8.00

## FISH

<b>Haddock with smashed parsley roots</b> with black trufflessauce and potatoes	24.00
<b>Medallions of monkfish with a crust of chanterelles</b> on creamy spinach with champagnesauce und organic potatoes	24.00
<b>Blue white fishes and scallops</b> on leaves spinach with lobstersauce au gratin and Basmati rice	24.00

## MEAT

<b>Crispy breast of Oldenburger duck roasted medium</b> on creamy savoy cabbage, cranberries and Schupfnudeln	18.50
<b>„Wiener Schnitzel“ of veal fried in butter</b> with roast potatoes and salad	18.50
<b>Roasted grey partridge with port winesauce</b> on creamy black salsifies and Schupfnudeln	21.00
<b>Saddle of wild pig with juniper-creamsauce</b> on savoy gabbage with mushrooms, cranberries and curd Spätzle	24.00
<b>Saddle of lamb medium roasted with a crust of mustard and herbs</b> on Ratatouille, thymsauce and potatoes au gratin	24.00
<b>Filet of beef medium roasted with a creamy morelsauce</b> on green asperagus and fine noddles	26.00

## DESSERT

<b>Selection of cheese with apples, fig-mustard and Grissini</b>	8.00
<b>Home made sherbets</b> ( black currant , lemon , coco, peach , blood orange)	<b>each ball</b> 2.00
<b>Panna Cotta</b> with orange slices and passionfruit icecream	7.50
<b>Crème Brûlée of Tahitian vanilla</b> with pineappleragout and chocolate icecream	8.00
<b>Ices Kaiserschmarrn</b> with marinated pears and vanilla foam	8.00
<b>Mascarpone-icedumpling</b> on marinated cherries and whipped cream with rum	8.00
<b>White chocolate – poppy seed mousse</b> with quinces and black currant icecream	8.00
<b>Lukewarm chocolate tarte</b> with stewed quinces and white chocolate iceream	8.00