

Your 3-course

monday

Dear guests,

We would like to ask you to select your 3-course menu in advance.

You are welcome to put together your 3-course menu for **€52.00** or select individual courses.

Starters

Mixed salad plate

French Dressing (vegan dressing also possible) 10,50€

Wild Game Consommé

Game Ham 13,00€

Veal Tartare

Brioche | Pickled Egg Yolk | Beech Mushrooms | Salted Lemon 19,50€

Main courses

Pan-Seared Red Mullet

Horseradish Foam | Pointed Cabbage | Pine Nut Butter | Fregola Sarda 29,00€

Slow-Cooked Lamb Shoulder

Burgundy Sauce | Black Garlic | Mushrooms | Vegetables | Polenta 29,00€

Fregola Sarda

Tomato Sauce | Buffalo Mozzarella | Arugula | Cherry Tomatoes 28,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Panna Cotta

Coconut Gel | Mango-Passionfruit Sorbet | Mint 13,00€

Lemon Sorbet

Sparkling Wine | Mint | Hippe 13,00€

Cheese selection from the board

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

We wish you a wonderful day and are already looking forward to spoiling you this evening in our Schlehdorn's Stuben.

Famille Dürrbacher & Team

Your 3-course

tuesday

Dear guests,

We would like to ask you to select your 3-cours menu in advance.

You are welcome to put together your 3-course menu for **€52.00** or select individual courses.

Starters

Mixed salad plate

French Dressing (vegan dressing also possible) 10,50€

Tomato Soup

Mascarpone | Basil 12,00€

Baked Sweetbreads

Panko | Cucumber Spaghetti | Cherry Tomato | Basil 17,50€

Main courses

Fried Salmon Trout

Kalamansi Foam | Asparagus | Carrot Purée 30,00€

Wild Game Meatball

Port Wine Sauce | Vegetables | Mushrooms | Potato Gratin 28,50 €

Mascarpone Risotto

Mushrooms | Parmesan | Arugula 28,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Pomegranate parfait

White Chocolate | Strawberry | Pepper | Mint 14,00€

Sour cherry sorbet

Sparkling Wine | Mint | Hippe 13,00€

Cheese selection from the board

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

We wish you a wonderful day and are already looking forward to spoiling you this evening in our Schlehdorn's Stuben.

Familie Dürrbacher & Team

Your 3-course

wednesday

Dear guests,

We would like to ask you to select your 3-cours menu in advance.

You are welcome to put together your 3-course menu for **€52.00** or select individual courses.

Starters

Mixed salad plate

French Dressing (vegan dressing also possible) 10,50€

Parsley Root Cream Soup

Cumin | Bread Chip 12,00€

Beef Tataki

Avocado | Papaya | Quail Egg | Coriander 19,50€

Main courses

Fried zander fillet

Beurre Blanc | Ratatouille | Riso Venere 30,00€

Beef flank steak

Currant Jus | Vegetables | Potato Puree 32,00€

Tagliatelle

Feta Cheese | Wild Garlic | Pecan Nut 28,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Hazelnut crumble

Strawberry | Asparagus | Sour cream ice cream 13,50€

Mango passion fruit sorbet

Blackdeer Fruit Gin | Mint | Hippe 14,00€

Cheese selection from the board

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

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Familie Dürrbacher & Team

Your 3-course

thursday

Dear guests,

We would like to ask you to select your 3-cours menu in advance.

You are welcome to put together your 3-course menu for **€52.00** or select individual courses.

Starters

Mixed salad plate

French Dressing (vegan dressing also possible) 10,50€

Wild Game Consommé

Cured Game Ham 13,00€

Eggplant Tartare

Brioche | Cured Egg Yolk | Shimeji Mushrooms | Salted Lemon 17,50€

Main courses

Fried Trout Fillet

Horseradish Foam | Pointed Cabbage | Pine Nut Butter | Fregola Sarda 29,00€

Crispy corn-fed Chicken Breast

Burgundy Sauce | Vegetables | Mushrooms | Black Garlic | Polenta 29,00€

Fregola Sarda

Tomato Sauce | Goat's Cheese | Rocket | Cherry Tomatoes 28,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Panna Cotta

Strawberry | Rhubarb | Strawberry Sorbet | Mint 13,00€

Lemon Sorbet

Marder Vodka | Mint | Hippe 14,00€

Cheese selection from the board

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

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Familie Dürrbacher & Team

Your 3-course-gourmet

friday

Dear guests,

We would like to ask you to select your 3-cours menu in advance.

You are welcome to put together your 3-course menu for **€56.00** or select individual courses.

Starters

Mixed salad plate

French Dressing (vegan dressing also possible) 10,50€

Asparagus Cream Soup

Smoked Salmon 13,50€

Crispy Prawns

Panko | Cucumber Spaghetti | Cherry Tomato | Basil 17,50€

Main courses

Fried Halibut

Kalamansi Foam | Asparagus | Carrot Puree 32,00€

Pink roast beef in one piece

Hollandaise Sauce | Vegetables | Gratin 36,00€

Mascarpone Risotto

Asparagus | Parmesan | Wild Garlic Pesto 31,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Pomegranate Parfait

Dark Chocolate | Strawberry | Pepper | Mint 14,00€

Sour Cherry Sorbet

Marder Sour Cherry Brandy | Mint | Hippe 14,00€

Cheese selection from the board

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

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Familie Dürrbacher & Team

Your 3-course-gourmet

saturday

Dear guests,

We would like to ask you to select your 3-cours menu in advance.

You are welcome to put together your 3-course menu for **€56.00** or select individual courses.

Starters

Mixed salad plate

French Dressing (vegan dressing also possible) 10,50€

Truffled Potato Cream Soup

Blinis | Crème Fraîche | Trout Caviar 13,50€

Tuna Tataki

Avocado | Papaya | Quail Egg | Coriander 20,50€

Main courses

Monkfish Cheeks

Beurre Blanc | Ratatouille | Riso Venere 33,00€

Pink roasted veal shoulder

Currant Jus | Vegetables | Potato Puree 32,00€

Tagliatelle

Goat's Cheese | Asparagus | Passion Fruit | Strawberry 31,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Citrus tart

Ruby Chocolate | Meringue | Sour cream ice cream 14,00€

Mango-Passionfruit Sorbet

Blackdeer Fruit Gin | Mint | Hippe 14,00€

Cheese selection from the board

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

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Familie Dürrbacher & Team

Your 3-course

sunday

Dear guests,
We would like to ask you to select your 3-cours menu in advance.
You are welcome to put together your 3-course menu for **€52.00** or select individual courses.

Starters

Mixed salad plate

French Dressing (vegan dressing also possible) 10,50€

Mushroom Cream Soup

Fried Mushrooms | Croutons 13,00€

Roastbeef

Remoulade Sauce | Wild herb Salad | Herb Bread Chip 19,50€

Main courses

Plaice

Bacon | Butter | Onion | Parsley Potatoes 32,00€

Ox cheek ravioli

Burgundy Sauce | Root Vegetables | Mountain Cheese 31,00 €

Baked Asparagus

Sauce Hollandaise | Grapefruit | Riso Venere 30,00€

A culinary delight from our kitchen

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Desserts

Black Forest Cherry

Sour Cherry Sorbet | Chocolate Cream | Crumble | Cherry Mousse 14,00€

Strawberry Sorbet

Rosé Sparkling Wine | Strawberries | Mint | Hippe 13,00€

Cheese selection from the board

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

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Schlehdorn's Stuben.

Familie Dürrbacher & Team