

*„Hospitality is the art of encouraging your guests to stay without preventing them from leaving“*

## STARTERS & SOUPS

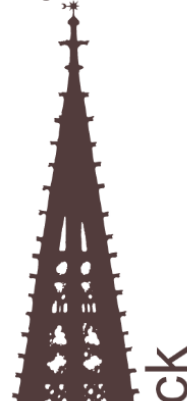
<b>Quiche Lorraine</b> with salad bouquet and dip	€ 18,00
<b>Baked parmesan wedges</b> with hummus and salad bouquet	€ 18,00
<b>Beef tartare 100g</b> with quail egg, capers & garden cress	€ 22,00
<b>Marinated salmon trout</b> with two kinds of mustard & parsley pesto	€ 22,00
<b>Shrimp cocktail</b> of North Sea crabs with pickled vegetables	€ 19,00
<b>Onion soup</b> with cheese chip	€ 9,00
<b>Beef broth</b> with herbal pancakes	€ 9,00

## BRASSERIE MENÜ

<b>Beef tartare 70g</b> with quail egg, capers & garden cress
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<b>Marinated salmon trout</b> with two kinds of mustard & parsley pesto
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<b>Coq au vin</b> with braised vegetables and rice
****
<b>Crème Brûlée</b> with berries
€ 76

## WINE ACCOMPANIMENT

2020 Barbera d'Alba DOC Tre Vigne Vietti
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2022 Riesling Forster Ortswein, Kabinett, Weingut Lucashof, Forst a.d. Weinstraße
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2019 Weißburgunder Manyer, Barrique, Qualitätswein, Weingut Schneider, Weil am Rhein
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Badischer Crémant Rosé, Brut Weingut Abril, Vogtsburg-Bischoffingen
€ 32



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## FROM THE MEADOW

<b>One-grain risotto</b> with burrata and rocket salad	€ 23,00
<b>Forest mushroom ravioli</b> with baby spinach and burrata	€ 24,00
<b>Tagliarini with truffle</b>	€ 28,00
<b>Baked potato</b> with mushrooms, cream cheese and salad bouquet	€ 22,00

## FROM THE WATER

<b>Boiled mussels</b> with french fries	€ 24,00
<b>Baked salmon trout</b> with french fries and rouille sauce	€ 33,00
<b>One-grain risotto with scallops</b>	€ 35,00
<b>Baked prawns</b> with baked potatoes and cream cheese	€ 29,00

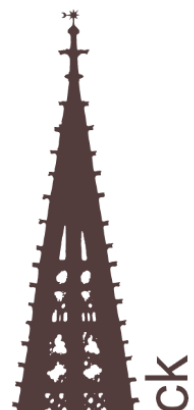
## FROM THE FARM

<b>Corn poulard</b> on ratatouille and rice	€ 29,00
<b>Coq au vin</b> with braised vegetables and rice	€ 29,00
<b>Beefburger with french fries</b>	€ 25,00
Burgerbun, beefpatty, cheese, hummus-mayonnaise	
<b>Fillet of beef 180g</b> with french fries, ratatouille & herb butter	€ 44,00

## DESSERTS

<b>Crème Brûlée</b> with berries	€ 10,00
<b>Lemon tart, meringue &amp; vanilla ice cream</b>	€ 11,00
<b>Chocolate mousse</b> with berries	€ 10,00
<b>Tiramisu</b>	€ 10,00
<b>Calvados parfait</b> with madeleine and berries	€ 12,00
<b>Espresso with vanilla ice cream</b>	€ 6,50
<b>Cheese variation</b> with fig mustard, grapes, nuts and fruit bread	€ 17,00

You can view information on allergens at any time.  
Please ask our service staff.



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