

# Starter and soup

with herb pancakes, "Maultasche" and small dumblings	Euro	<b>7</b> <sup>90</sup>
Cream of Pinot Gris soup glazed beetroots and pea sprouts	Euro	<b>8</b> <sup>90</sup>
Fresh market raw- and leaf sald from the buffet with homemade dressing	Euro	<b>7</b> <sup>90</sup>
Small salad from the kitchen	Euro	<b>4</b> <sup>90</sup>
Lamb's lettuce and radiccio dried tomatoes, pine nuts and truffle vinaignette	Furo	<b>9</b> 90



### Menu recommendation 27<sup>90</sup>

# Herb pancakes

in strong beef consomme

# Deer ragout

with juniper sauce and dumplings

# small surprise dessert

Filet steak from Black Angus beef 250g with sharp herb, pepper crust, jus and potatoes	Euro	<b>29</b> <sup>90</sup>
<b>Swabian Rumpsteak and onions</b> with a small "Maultasche" and roasted potatoes	Euro	<b>24</b> <sup>90</sup>
<b>Ruiter filet plate</b> medaillons from pork and beef in a riesling sauce served with mushrooms and Spätzle	Euro	<b>24</b> <sup>90</sup>
Variation of fish on cray fish sauce and boiled potatoes	Euro	<i>26</i> <sup>90</sup>
Juniper deer ragout with "Spätzle"	Euro	21 <sup>90</sup>
Breaded Pork Schnitzel pan fried in butter with french fries	Euro	<i>16</i> <sup>90</sup>
Braised oxtail ragout with port wine and "Spätzle"	Euro	21 <sup>90</sup>
Portion of vegetables as a side dishes	Euro	<b>3</b> <sup>90</sup>



### Apple fritters

with vanilla sauce and homemade walnut parfait 9,90 €

#### **Antarktis**

lemon sorbet with vodka and pineapple 6,90 €

#### Pistachio creme brulee

garnished with fruit and mint 6,90 €

#### **Cherry dream**

swith chocolate and vanille ice-cream with cherry brandy 7,90 €

#### **Amaretto dolce**

served with vanille, espresso and walnut ice amaretto, almond liqueur and cream 7,90 €

### Big scoop of ice-cream

vanille, chocolate, espresso walnut or advocaat ice cream 4,90 € with liqueur

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6,50€

# **Espresso Affogatto**

with vanille ice-cream 4,50 €