



Our wild game weeks

Autumn is normally the time for something hearty like roasted duck, Game and many other Roast dishes. The Duck Goose season begins traditionally on St. Martin's Day. According to the legend, St. Martin, a roman soldier, shared his coat with a beggar on a freezing night – a symbol of charity. Therefore, on November 11th is celebrated the festivity of St. Martin, with lantern parades, Martin's bonfire and "Martinsweck" – a little man made of yeast dough for kids – being a special event for many families.

Starters

Smoked duck ham

nuts Salad | figs chutney | candied Pecan Nuts

14,50 €

Soup

Duck Consommé

Cheese Dumplings | Sauteed Julienned vegetables

9,50 €

Main Course

½ crunchy Farmer's Duck in its own juices

Potato Dumpling | seasoned Red Cabbage

Braised Boskoop apple and chestnuts

39,50€

Dessert

Filled whole milk Sphere

parisian Croissant Eis | salted caramel crunchy | walnut crunch | Maraschino Cherry sauce

14,50 €

As a three course menu (incl. soup) 59 €

As a four course menu 69 €



Starters

Fresh and crunchy 		
Side dish of autumn salads with truffle walnut dressing Marinated beet, shallots, turnips and white bread croquettes		7,50 €
<i>served with a choice of:</i>		
Crispy goat's cheese Pumpkin and sea buckthorn chutney 	small	14,50 €
	big	19,50 €
Spicy chili beef Strips	small	16,50 €
	big	21,50 €
Rosemary and garlic prawns	small	19,50 €
	big	25,50 €
Souwl for body & soul 		
Grilled autumn vegetables and vegan Kofta bowl Red Cabbage Saffron pearl couscous Pistacchio Harissa Hummus		15,50 €
Autumnal Salmon		
Homemade Beetroot Salmon Parsley Root Cream Chestnut Confit Lamb's Lettuce		18,50 €
Minced Meat just different		
baked Oxtail rillettes Celeriac & Truffle Carpaccio Tartar Sauce Smoked Pepper		19,50 €

All dishes may contain nuts traces.

We have marked all vegetarian  and vegan  dishes.



Soup

Vegan Temptation

Pumpkin soup | Shiitake mushrooms Wan Tan |
Horseradish

9,50 €

Vegetarian & Vegan

All kinds of Cabbage

Variation of local Cabbages | Chokeberries
Pecan Nuts | braised baby pear

23,50 €

Italian Winter

Risoni Risotto | italian chicory |
Pistacchio Crunch | Marinated Meadow herbs

23,50 €

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Fish dishes

Winter is approaching

Fried Norwegian Cod

Crustacean Bisque | braised Parsnips | Beans Spaghetti

27,50 €

Coast Flair

arrosed Pike Perch fillet | Scallop

bell Pepper Emulsion | Leek | Fregula Sarda

29,50 €

Meat dishes

“Vienna Calling”

Baked Viennese veal Schnitzel | Tyrolean grilled potatoes

Cucumber Dill salad | wild Cranberry | Lemon Wedge

29,50 €

Autumn in everyone's Mouth

Ox Cheeks | Plums & Pancetta Jus

Roasted cauliflower | Piemontese Hazelnuts noodles

28,50 €

Pure pleasure

250g US Prime ibp roast beef | Kampot pepper jus

Spiced shallots | Pumpkin Ragout | Grisons Mountain cheese gratin

39,50 €

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Desserts

Sweet moment

Our sweet moment - a little sweet seduction
with a cup of fragrant espresso

8,50 €

Almond blossom

Variation of Spanish almonds
Speculoos crumble | Maraschino cherry sorbet

14,00 €

Carrot Dream

Carrot Cake | Cream Cheese | Sea Buckthorn Gel
Walnuts Crunch | Tonca Bean Ice Cream

14,50 €

Finally, the best ...

Selection of raw milk cheeses from the Franconian affineur Waltmann
Ticino fig mustard | black Walnuts | fruit bread

17,50 €

Ice (cold) seduction

Exclusively for you, our in-house and seasonal sorbets and ice cream compositions.
Served with lots of love.

‘The creamy ones’

Mountain milk yoghurt ice cream | Salted butter caramel ice cream | Valrhona chocolate ice
cream with brownie pieces | Madagascar vanilla ice cream | Piedmont hazelnut ice cream

each scoop 3,90 €

‘The fruity sorbet’

Mandarins | Maraschino Cherry | Husum Sea Buckthorn | Raspberry

each scoop 3,90 €

We hope that you have an enjoyable time in our ‘elies’
If you have any special request, please let us know.

Your villagers