APPETIZER =

POTATO AND WILD GARLIC CREAM SOUP

fried mushrooms / baguette / 10,40

LITTLE FATALY

pink cooked saddle of veal / tuna sauce / capers / rocket / in vitello tonnato style / 16,20

KOHLRABI CARPACCIO

wafer-thin marinated kohlrabi slices / feta in brick dough / roasted cashews / mint / 14,80

START WITH BREAD

small basket of bread / freshly made quark dip / 4,10

SALAD

GÄRTNERIN *

large mixed salad / aromatic herb dressing / 12,90

VIFNNA

large mixed salad/slices of crumbed fried chicken "vienna style"/balsamic dressing/19,10

OH MY GOAT

large mixed salad / melted goat's cheese / honey /
grapes / raspberry & lime dressing / 18,20

JULIUS

large mixed salad / grilled shrimps / croutons / parmesan / Caesar dressing / 20,40

GLÜCKSPILZ *

large mixed salad / fried mushrooms / roasted seeds / balsamic dressing / 15,60

SIDE SALAD "FELDSTUDIE"

small mixed salad / goes with simply everything / 7,20

BREAD TIME

COUNTRY BREAD "RED & GREEN" *

roasted/sun-ripened tomatoes/basil/tomato-olive-compote/9,40

COUNTRY BREAD "TRÈS BONN"

roasted/flavoursome camembert/lingonberry/ chervil/11,20

COUNTRY BREAD "TONNO"

roasted / tasty tuna dip / pickled gherkin / radish / garden cress / 13,60

COUNTRY BREAD "FLÖNZ"

roasted / fried blood sausage / fruity apple compote /
apple mayonnaise / Swedish fried onions / 12,80

COUNTRY BREAD "PASTRAMI"

roasted/beef breast/Reuben sauce/sauerkraut/
pickled gherkins/2 fried eggs/14,30

— GERMAN SPECIALS —

ORIGINAL WIENER KALBSSCHNITZEL

cranberries / lemon / caper apple / with crispy fries / 26,90 with mashed potatoes with wild herbs / 27,90

GERMAN MEATBALLS LIKE GRANDMA USED TO MAKE

in caper sauce / fried capers /
pickled beets / Basmati rice /
18.20

LENTIL BOLOGNESE *

bolognese made from lentils/ spaghetti/fresh basil/ cashew parmesan/17,40



PASTA "SCHÖNE FÖRSTERIN"

steaming penne / cream sauce with mushrooms / fresh rocket / mountain cheese / 16,70 + add juicy grilled strips of beef rump? / 8,40

SPINACH "EVERGREEN"

spinach/truffled mashed potatoes/
two fried eggs/15,60

— SPRING SPECIALS =

DIRTY DUKE BURGER

pork patty from the free-range Berkshire fine swine / freshly minced and hand pressed / onions / pickled gherkin / BBQ sauce salad / on toasted wheat bun / crispy fries / 19,40

NETHERLANDS KIBBELING

of the saithe / deep fried with original Visbakmeel salad / joppie sauce / crispy fries / 16,20

COLORFUL VEGETABLES *

mix of fresh fried vegetables/served in a castironpan/with herbal quark/wild garlic pesto/comes with a slice of baguette/15,30 + add juicy grilled strips of beef rump?/8,40

CORN POULARD BREAST

softly simmered sous vide / shortly fried afterwards / lovage jus / young spring vegetables / mashed potatoes with wild herbs / 24,60

SUMO BURGER

about 180g grilled salmon / teriyaki marinade / shaved green asparagus / sesame / braised onions / lime herb mayo / on a toasted wheat bun / crispy fries / 23,20

NICE & EASY

homemade dishes for mates' rates

SPAGHETTI HERB GARDEN *

spaghetti / basil pesto / spring onions / roasted almonds / cashew parmesan / 14,20

- + add stripes of grilled beef? / 8,40
- + or with fried mushrooms? / 3.70

HANS WURST

Rhenish butcher's sausage / mustard / mashed carrots and potatoes / 14,90

HAVE A RICE DAY *

red chickpea curry / with coconut milk / paprika / edamame / zucchini / cashews / fragrant rice 18,10

- + add juicy grilled strips of beef rump? / 8,40
- + add grilled shrimps? / 7,60

TASTE OF SPRING

crispy tarte flambée / white & green asparagus / cherry tomatoes / red onions / black olives / roasted cashews / wild garlic pesto / 14,60

KIDS ONLY

"BENJAMIN THE ELEPHANT"

penne / mild tomato sauce / 6,50

"TÖRÖÖÖ"

Nürnberger sausages / crispy fries / ketchup / 8,50

DESSERTS

WARM CHOCOLATE TARTLET

with a delicious soft centre / wild berries compote / a scoop of vanilla ice cream / 10,90

POWER FOOD - HIGH PROTEIN

Icelandic skyr with strawberry rhubarb compote and homemade crumble / 9,20

CRISPY VANILLA ICE CREAM

three scoops of vanilla ice cream / Styrian pumpkin seed oil / pumpkin seed brittle / 7,60

TRADITIONAL BAKED APPLE RINGS

made according to an old recipe from Baden / with hot cherries / a scoop of vanilla ice cream / 11,30

CAKE

APPLE SEMOLINA PUDDING CAKE

Shortcrust pastry base / batter with semolina pudding/apple pieces / 6,40

CHERRY ALMOND CAKE

shortcrust pastry base / custard cream / sour cherries / almonds / 6,40

cheese cake / crumbled base / oat flakes / 6,40

BARBECUE

Good things take time! Don't hurry be happy

We use only grass-fed beef from Argentina where the animals receive no additional grains to their diet. Living on the extensive pastures of Argentinian highlands they choose themselves between the juicy grass and wild herbs of the meadows.

In the preparation of the meat we apply a new grilling technique: supported with red-hot grilling weights made from cast iron, our steaks always receive the optimum amount of heat from all sides. During the process the core temperature is constantly measured for the best results. All our steaks are seasoned with sea salt and freshly round black pepper.



SIRLOIN STEAK

Black Angus Argentine Beef / Sirloin Steak / ca. 300g classical cut from the rear end of the loin / 26,70

PRIME RIB STEAK

Black Angus Argentine Beef / Rib Eye Steak / ca. 300g cut from the prime rib / balanced marbling / especially juicy / wonderful spicy flavour / 36,40

STRIPLOIN STEAK

Black Angus Argentine Beef / Rump Steak / ca. 250g cut from the middle of the loin / delicate marbling / outstanding aroma / 29,90

TENDERLOIN STEAK

Black Angus Argentine Beef / Filet / ca. 200g the tenderest piece of beef / low in fat / very juicy / 36,80

DUKE OF BERKSHIRE CHOP

Grilled Chop of the "Edelschwein"

Berkshire pigs have become (like Kobe beef), a preferred brand of a premium grade of pork. The animals are kept outdoors and as they are raised without growth accelerators, their meat is guaranteed to be of top quality. / 28,20

Sides

- 5,40 each -

vegetables

Sauces

- 2,10 each -

Crispy fries Hickory BBQ sauce

Truffled mashed Pepper sauce potatoes

Wild garlic dip mediterranean grilled Aioli

Herbal butter Young leaf spinach with

shallot Café de Paris butter

Large baked potato with Ketchup / Mayo (0,80) herbal quark