



Tiger-Menu

Winter salad with roasted quail breast,
beet, parsley root, pumpkin and carrot with truffle vinaigrette
contains mushrooms, sulfites

Fried cod with lemon beurre blanc,
cauliflower and nut butter cream and beech mushrooms
contains fish, sulphites, lactose, mushrooms

Pink roasted veal fillet with thyme jus,
black salsify-carrot vegetables and gratin dauphinois
contains sulfites, lactose, celery

Chocolat Framboise with port sour cherries
and tonka bean ice cream
contains soy, fructose, lactose, sulphites, egg

**3-course menu at € 88.00 per person
(without cod)**

4-course menu at € 106.00 per person



Menu Jardin Vegan

Winter salad with beet, parsley root,
pumpkin and carrot with truffle vinaigrette
contains mushrooms, sulfites

Celery and Boskopp soup with curry
and baked celery
contains celery, sulphides, fructose, soy

Homemade gnocchi with porcini mushrooms,
tomatoes, olives and herbs
contains gluten, mushrooms

Vegan Black Forest slice
with spiced pineapple and coconut sorbet
contains soy, fructose, nuts, gluten

**3-course menu at € 88.00 per person
(without soup)**

4-course menu at € 106.00 per person