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## Menu

01. - 31. October. Daily from 18:00 h.

### Starters

Cream soup of cooked cucumber with a praline of venison	5,0
Dual cream soup of sweet pepper with a gratinated scallop	5,5
Corn salad served in a glass with potato dressing and parmesan chips	9,5

### Main Dishes

Risotto with boletus with fresh boletus and coriander	13,0
Filet of veal with confit quinces and croquettes	20,5
Sautéed saddle of lamb with cassoulette of Chorizo and multicoloured beans	18,5
White Filet of turbot under a sesame-honey-crust served with risotto of pearl barley and coconut with pepper-melon	19,0

### Desserts & Cheese

Duet of Crème Brûlée with homemade cherry sorbet	6,5
Moulex de Chocolate Chocolate cake with liquid core, with kumquat ragout	6,5
Cheese selection	6,5

**You may select your individual 3-course-menu  
from the dishes above for 27,00 €.**