



Tasting Menu „ The Tale of the Nutcracker“

„Introduction - the Taste Awakens“

Cured Salmon Trout / Beetroot / Ginger / Sage

SNEAK PREVIEW by Meier & Schmidt

„Black Swan“

Deep Fried Pulled Goose Leg / Red Cabbage / Jalapenosalsa

WEISSBURGUNDER Hangwerk, Weingut Frank & Lukas Schmidt

„The Mazurka of the Blood Duck“

Pan Fried Duck Breast / Grapevinegarsauce /

smoked Fennel / Celery / Black Pudding-Date-Puree

ROSÉ Sonnenberg, Weingut Markus Meier

or

„Dance of the Knights“

Filet of the Prime-Pork „Landuro“ / Parsnip / Brussels Sprouts / Leek

NACHSCHLAG Weißweincuvée F, Weingut Bernd Hofmann

„Dance of the Sugar-Plum Fairy“

Chocolate Tarte / Passionfruit / Caramell-Ginger Ice Cream

RIESLANER Steinbach Auslese, Weingut Markus Meier

4-Course Menu	44,-
<i>with Wine</i>	57,-
3-Course Menu	36,-
<i>with Wine</i>	47,-



Aperitifs

Secco blanc , <i>Weingut Meier Ulsenheim</i>	<i>Piccolo</i>	7,50
BULLI Secco Rotling , <i>Weingut Schmidt Bullenheim</i>	<i>Flasche</i>	21,00
Limoncello , <i>hausgemachter Amalfizitronenlikör auf Eis</i>	4cl	3,90
RUBUS Gin , milder Gin mit eleganter Himbeernote	2cl	4,90
Ferdinand's Saarland Birnen-Quitten Gin	2cl	4,20

Starters

„Introduction - The Taste Awakens“

Cured Salmon Trout / Beetroot / Ginger / Sage / Chartreuse 9,50

„Black Swan“

Deep Fried Pulled Goose Leg / Red Cabbage / Jalapenosalsa 8,90

„A pine forest in winter“

Green Core Salad / Feta Cheese / Burned Figs / Onion 7,90

Small Salad 4,80

Apple-Parsnip Soup / Pork Belly 6,90



👑 Moderne 👑

„The Mazurka of the Blood Duck“

Pan Fried Duck Breast / Grapevinegarsauce /
smoked Fennel / Celery / Black Pudding-Date-Puree 19,20

„New Style Zwiebelrostbraten 2.0“

Medium cooked german Roastbeef /
Puree of roasted Onions / Honey-Ginger Shallots / Chili-Potatoes 19,80

„Dance of the Knights“

Filet of Prime Pork „Landuro“ / Parsnip / Brussels Sprouts / Leek 18,50

„March of the Sea and the Earth“

Cod / Potatoe-Beetroot Ragou „Borschtsch“ / green Apple 18,90

„Die Allgäu Variationen - No.31 Formaggio con brio“

Spätzle / Cheese / Vinegared Butter / roasted Onion / Chives 12,90

👑 Tradition 👑

Wiener Schnitzel from the franconian Veal / Salad / French Fries 17,50

Slow Cooked Beef of Cheek / Red Cabbage /
Sliced Brezeldumpling 15,90



Dessert

„Dance of the Sugar-Plum Fairy“

Chocolate Tarte / Passionfruit / Caramel-Ginger Ice Cream 7,50

„Play of the Princess with the Golden Apple“

Roasted Apple / Wintersirup / Redwine-Butter-Ice Cream 7,50

Homemade Ice-Cream and Sorbet

one Scoop 2,50

two Scoops 4,00

Small Selection of european Premium Cheese 9,20

Fränkische Brände & Internationale Liköre

<i>(aus der Hofbrennerei Kner, Neuherberg)</i>	<i>2cl</i>	<i>4cl</i>
„Frankenzotti“ Kräuter-Bitterlikör, 30% vol.	2,30€	3,80€
Himbeergeist, 40% vol.	2,60€	4,20€
Kirschwasser, 40% vol.	2,50€	4,00€
Williams Birnenbrand, 40% vol.	2,50€	4,00€
Zwetschgenbrandy, 25% vol.	2,30€	3,80€
Zwetschgenwasser, 46% vol.	2,50€	4,00€
Baron Otard VSOP Cognac, Frankreich		4,90€
Benedictine Kräuterlikör, Frankreich		4,20€
Chamarel Kokos-Rum Likör, Mauritius		5,50€
Chartreuse Verte Bitterlikör, Frankreich		5,20€
Kahlua Kaffeelikör, Mexiko		4,20€
Luxardo Maraschino Sauerkirschlikör, Italien		4,20€
Royal Oporto Portwein 10 Jahre, Portugal		4,20€