

Bread & Butter		
Bread basket	(per person)	3.00 €
with butter and cream cheese	(per person)	4.50 €

Soups

Tomato cream soup		10.80 €
Clear beef broth with Kräuterflädle or Swabian ravioli		10.80 €
Clear oxtail soup served with Chester breadstick		12.00 €
Creamy lobster soup		14.80 €

Appetizers

Fresh "Gillardeau" oysters	per oyster	3,90 €
Mixed salad plate with tomatoes, carrots, and cucumbers		14.50 €
Beet carpaccio with gratinated goat cheese		21.50 €
Boiled beef in aspic (Tafelspitzsülze), vinaigrette sauce with bread and butter		22.50 €
with fried potatoes		24.50 €
Wild-caught prawns with cocktail sauce, toast, and butter		24.00 €
Smoked salmon with potato pancakes		26.00 €
Smoked salmon tartare with potato pancakes		26.00 €

All prices include 19% VAT.

Please note that changing side dishes will incur an additional charge of €2.00.

Specialties

Home made cheese spaetzle with sautéed onions and a side of salad	23.00 €
Swabian lentils with homemade spaetzle and a pair of Frankfurter sausages	23.00 €
“Gaisburger Marsch” beef, spaetzle, potatoes, vegetables, and sautéed onions	26.00 €
Calf’s heart in red wine sauce with homemade bread dumplings	29.50 €
Grilled salmon, sauce Béarnaise with parsley potatoes and salad	36.00 €
Wiener Schnitzel (veal) with cranberries, fried potatoes, and lettuce	36.50 €
Veal cutlet in cream sauce with vegetables and homemade spaetzle	36.50 €
Oxtail stew in Madeira sauce with homemade spaetzle and lamb’s lettuce	37.50 €
Saddle of hare in Burgundy sauce with homemade spaetzle and cranberries	39.00 €
Beef fillet “Café de Paris” with seasonal vegetables and French fries	52.00 €

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€2.00.

Royal Menu

Smoked salmon tartare
toast and butter

Clear mock turtle soup
with Chester breadstick

Veal steak "Café de Paris"
carrots, broccoli, potato croquettes

Chocolate cake
with homemade vanilla ice cream

78.00 €

Dear guests, if you suffer from allergies, please feel free to contact our staff. We will be happy to inform you about the ingredients in our dishes.

All prices include 19% VAT.

Please note that changing side dishes will incur an additional charge of €4.00.

Desserts

Scoop of ice cream / sorbet (per scoop) (Chocolate, Strawberry, Cassis, Lemon, Passion Fruit)	3.50 €
Scoop of homemade vanilla ice cream (per scoop)	4.50 €
Affogato espresso with one scoop of homemade vanilla ice cream	6.50 €
Homemade buttermilk panna cotta with raspberry purée	10.00 €
Coupe “Danmark” homemade vanilla ice cream with hot chocolate sauce	12.50 €
Trio of sorbets “Royal”	14.00 €
Homemade Fürst-Pückler ice-cream parfait	15.00 €
Coupe “Royal” homemade vanilla ice cream with flambéed raspberries	16.00 €

Cheese

Brie de Meaux with bread and butter	16.50 €
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Additionally Prepared by Our Chef

Veal roast steak with sautéed onions, homemade spaetzle, and lettuce	39.50 €
Chopped veal steak with carrots, beans, fried potatoes, and homemade “Café de Paris” sauce	42.00 €
Châteaubriand (for 2 people) seasonal vegetables, French fries, and homemade “Café de Paris” sauce (per person)	52.00 €

By Pre-Order

(Please place your order two to three days in advance.)

Spiced beef tartare with toast and butter	29.00 €
Braised veal shank “Munich style” (for 2 people) savoy cabbage, carrots, bread dumpling (per person)	43.00 €
Saddle of lamb “Provençale” (for 2 people) beans, potato gratin (per person)	51.00 €
Saddle of venison “Baden-Baden” (for 2 people) chanterelles, cranberries, homemade spaetzle (per person)	53.50 €
North Sea sole “Meunière” with parsley potatoes and salad	63.50 €

All prices include 19% VAT.

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Product Origins

Our dishes are prepared using regional, national, and international products.

Germany

- Boiled beef (Tafelspitz)
- Oxtail
- Calf's heart
- Roast beef
- Frankfurter sausages
- Vegetables
- Turkey breast
- Emmental cheese
- Gouda cheese
- Eggs
- Raspberries
- Leaf salads
- Onions
- Potatoes

France

- Goat cheese
- Oysters
- Beans

Norway

- Smoked salmon
- Salmon

The Netherlands

- Leerdammer cheese
- Milk

Italy

- Veal loin
- Parmesan

Argentina / New Zealand

- Sirloin
- Saddle of hare
- Beef fillet
- Red prawns

Spain

- Tomatoes
- Organic lemons