

Bread & Butter		
Bread basket	(per person)	3.50 €
with butter and cream cheese	(per person)	5.00 €

### Soups

Tomato cream soup	11.50 €
Clear beef broth with Kräuterflädle or Swabian ravioli	11.50 €
Clear oxtail soup served with Chester breadstick	13.00 €
Creamy lobster soup	16.00 €

### Appetizers

Mixed salad plate with tomatoes, carrots, and cucumbers	15.00 €
Beet carpaccio with gratinated goat cheese	22.00 €
Boiled beef in aspic (Tafelspitzsülze), vinaigrette sauce with bread and butter	24.00 €
with fried potatoes	26.50 €
Wild-caught prawns with cocktail sauce, toast, and butter	24.50 €
Smoked salmon with potato pancakes	27.50 €
Smoked salmon tartare with potato pancakes	27.50 €

## Specialties

Cold roast beef, remoulade sauce, roasted potatoes, tomato salad	31,00€
Home made cheese spaetzle with sautéed onions and a side of salad	24.00 €
Swabian lentils with homemade spaetzle and a pair of Frankfurter sausages	24.00 €
“Gaisburger Marsch” beef, spaetzle, potatoes, vegetables, and sautéed onions	27.00 €
Calf's heart in red wine sauce with homemade bread dumplings	31.00 €
Grilled salmon, sauce Béarnaise with parsley potatoes and salad	37.50 €
Wiener Schnitzel (veal) with cranberries, fried potatoes, and lettuce	37.00 €
Veal cutlet in cream sauce with vegetables and homemade spaetzle	37.50 €
Oxtail stew in Madeira sauce with homemade spaetzle and lamb's lettuce	39.00 €
Saddle of hare in Burgundy sauce with homemade spaetzle and cranberries	41.00 €
Beef filet “Café de Paris” with seasonal vegetables and French fries	53.00 €
Fresh chanterelles in herb sauce, bread dumpling	29,00€
Tomato salad with buffalo mozzarella	20,00 €

## Royal Menu

Beetroot carpaccio  
with goat cheese

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Clear mock turtle soup  
with Chester breadstick

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Veal steak with morel cream sauce  
vegetables and Spätzle

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Ice parfait with berries

81.00 €

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 €2.00.

### 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	6.80 €
Homemade buttermilk panna cotta with raspberry purée	11.00 €
Coupe “Danmark” homemade vanilla ice cream with hot chocolate sauce	13.00 €
Trio of sorbets “Royal”	14.50 €
Homemade Fürst-Pückler ice-cream parfait	16.00 €
Coupe “Royal” homemade vanilla ice cream with flambéed raspberries	17.00 €

### 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	41.50 €
Chopped veal steak with carrots, beans, fried potatoes, and homemade “Café de Paris” sauce	44.00 €
Châteaubriand (for 2 people) seasonal vegetables, French fries, and homemade “Café de Paris” sauce (per person)	53.00 €

### By Pre-Order

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

Spiced beef tartare with toast and butter	31.00 €
Braised veal shank “Munich style” (for 2 people) savoy cabbage, carrots, bread dumpling (per person)	45.00 €
Saddle of lamb “Provençale” (for 2 people) beans, potato gratin (per person)	52.50 €
Saddle of venison “Baden-Baden” (for 2 people) chanterelles, cranberries, homemade spaetzle (per person)	55.00 €
North Sea sole “Meunière” with parsley potatoes and salad	65.00 €

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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