

Starters

watermelon salad, coriander, mint, caramelized goat cheese G,L,M,O		14,00
char, prawn sauce, romaine lettuce, pepper apricots, paprika B,G,L,M,O		16,00
cod fillet, cucumbers noodles, crunchy potato dill bag, radish mustard cream A,C,D,G,M,O		18,00
beef tartar from organic ox, eggplant, avocado cream, toasted bread A,C,G,M	regular	14,50
	big	19,50

Soup

porcino mushroom cream soup F,L,N,O		8,50
fennel soup, baked tomatoes, basil A,C,G,L		6,50

Second course

creamy chanterelle risotto G,L,M,O,P		12,50
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All prices are in € include V.A.T.

We suggest you if you order one dish on two plates we have to reckon up 5€.

List of allergens and exemptions

A: gluten, B: crustaceans, C: egg, D: fish, E: peanuts, F: soybeans, G: milk H: nuts, L: celery, M: mustard, N: sesame seeds, O: sulphites, P: Lupin, R: molluscs

Hill recommendations for two

whole roasted meat daily recommendation

A,B,C,D,E,F,G,H,L,M,N,O,P,R

market price

freshly caught fish

A,B,C,D,E,F,G,H,L,M,N,O,P,R

market price

Main course

fried gilthead, chanterelles, potato tomato stock

A,G,H,L,M,O

25,00

saddle of veal, kohlrabi, sugar snaps, herbs croquettes

A,C,G,L,M,O

29,00

guinea fowl, artichokes, thyme, risotto

A,G,L,M,O

24,00

Sweets

lemon brownie, blackcurrant, passion fruit

A,C,G,O

11,00

chocolate omelette, cantaloupe, lavender caramel sauce

C,G,O

12,00

fluffy chopped curd pancake for 2 people

A,C,G,O

24,00

variation of homemade sorbets and ice creams

A,C,E,G,O

12,00

variation of aged cheese, fig mustard, honey nuts

A,E,G,H,M,O

19,50

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