

Chanterelles

Burata



with fried chanterelles, basil
and dried tomatoes

17,00

Cream soup of chanterelles



11,00

Fillet of salmon

on linguine in chanterelle cream sauce
with onion springs & cherry tomatoes

35,00

Wiener Schnitzel

with roasted potatoes
and chanterelle cream sauce

38,00

Linguine in chanterelle cream sauce



with onion springs & cherry tomatoes

26,00



STARTERS

Baked Prawns

on a wild herbs salad
with baguette & garlic dip

18,00

Flamed goat cheese



on beetroot, caramelized walnuts & arugula
with lemon foam

15,00

Beef carpaccio

with pine nuts, Grana Padano & basil pesto

19,00

SOUPS

Lobster soup

with fried prawn

12,00

Beef consomme

with vegetable brunoise & herbs

12,00



MEAT

Beef fillet (180g)

on green asparagus and rosemary potatoes
served with homemade béarnaise sauce & gravy

42,00

Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

32,00

« Kikok » chicken breast

on beetroot risotto
with arugula & lemon foam

29,00

Roastbeef

-coldly sliced-
with homemade remoulade & roasted potatoes
and a small mixed salad on side

26,00

« Chateaubriand for two » carved at the table

(has to be ordered at least 24 hours in advance)

Our chateaubriand will be served with seasonal vegetables, potatoe gratin
& homemade bearnaise sauce & gravy

60,00 per person



FISH

Plaice "Finkenwerder Art" (with diced bacon)

with parsley potatoes & cucumber salad

29,00

Fried halibut fillet

served on tomato linguine with olives, spring onions
peppers & cherry tomatoes

28,00

Cod fillet

on potato-sauerkraut purée, seasonal vegetables
and Pommery-mustard sauce

32,00

Crispy baked stone bass fillet

on sweet-sour wok vegetables refined with cashew nuts, chili & garlic
served with jasmine rice

29,00

Holsteiner Matjes

with apple-onion sour cream & roasted potatoes
and a small mixed salad on side

22,00

VEGETARIAN

Truffle & Pasta

linguine in a truffle cream sauce
with freshly sliced black truffle

25,00

Rootbeet-risotto

with flamed goat cheese
arugula & lemon foam

22,00



SÜSSER ABSCHLUSS

Crème Brûlée from the vanilla bean

with one scoop of homemade sorbet

10,00

« Strawberry & Yogurt »

crumble, homemade strawberry sorbet, yogurt-jelly & marinated strawberries

12,00

Fondant au chocolat

half baked chocolate cake

with a scoop of vanilla ice cream

10,00

One scoop of homemade sorbet

5,00

with Ohlig Chardonnay Sekt infused

7,50

with Absolut Vodka infused

9,00

Cheese selection from the Backensholzer Hof



with Tessiner fig mustard, grapes and fruit bread

17,00

Enjoy a glass of sweet wine with your dessert

2021er Gewürztraminer Spätlese

Freinsheimer Oschelkopf | vineyard Kirchner | Pfalz

7,00 / 5cl

