



### **Our recommendation**

Pumkin ginger honey soup	12.90
with shrimps	15.90
Burrata	18.90
Tomato rocket salad	
Trio of tuna (grilled, carpaccio and tart)	25.90
Cous cous, avocado	
Wild herb salad	22.90
with scallops	
Pumpkin ravioli	23.90
Spring onions, cherry tomatoes, parmesan	
Pumpkin risotto	24.90
with sugar snap peas, pumpkin seeds	
Grilled sea bream (whole or filleted)	33.90
Cherry tomato compote, grilled vegetables, new potatoes	
Veal chops	38.90
Roasted chanterelles, potato-roll	
Rappen grill plate	44.90
(fillet of beef, rib-eye, merguez, rack of lamb)	
Pepper sauce, herb butter, grilled vegetables, steakhouse fries	

### **Dessert**

Ofenschlupfer	13.90
with vanilla ice cream	

### ***Our wine recommendation***

<i>Cuveé 'Pino Magma'</i>	0.75 l	34.00
<i>Staatsweingut Freiburg, Blankenhornsberg, Kaiserstuhl</i>	0.2 l	9.90
<i>Grapes from Pinot Blanc and Pinot Gris give this wine a ripe pear flavour</i>		
<i>With flavours of quince, a beautiful freshness and minerality.</i>		
Pinot Noir 'Schlossberg' Erste Lage	0.75 l	59.00
Winery Stiegler, Ihringen, Kaiserstuhl		
Juicy, cherry, dry with depth and minerality		