



## Recommendations for the summer

Cream of chanterelle soup	11.90
with prawn skewer	14.90
<b>Burrata</b>	18.90
Tomato, rocket salad	
<b>Wild herb salad</b>	21.90
fried chanterelles	
<b>Pancake</b>	17.90
Chanterelles a la creme	
<b>Chanterelle risotto</b>	23.90
spring onions, cherry tomatoes, parmesan	
<b>Chanterelle tagliatelle</b>	23.90
Sugar snaps, cherry tomatoes, parmesan	
<b>Grilled sea bream (whole or filleted)</b>	33.90
Cherry tomato compote, grilled vegetables, new potatoes	
<b>Veal cutlets</b>	38.90
fried chanterelles, potato wedges	
<b>Three kinds of strawberries</b>	12.90
Strawberry cold dish, strawberry slice, marinated strawberries	
<b>Strawberry tiramisu</b>	11.90
in a glass	

## 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 note. With aromas of quince, it unfolds a beautiful freshness and minerality.</i>		
<i>Pinot Noir "Schlossberg" Erste Lage</i>	0.75 l	59.00
<i>Stiegler Winery, Ihringen, Kaiserstuhl</i>		
<i>Juicy, cherry, dry with depth and minerality.</i>		