

At the end of the season

Homemade grits („Knipp-style-black-pudding) (A)
served with gherkin and fried potatoes € 15,90

Homemade sailor's lobscouse (C)
Corned beef, potatoes and onions
with two fried eggs and beet root and gherkin € 15,90

Pink roasted duck breast (2, 6, A, C, G)
with almond broccoli tossed in butter,
served with orange jus and potato rosti € 28,90

Venison sausage (1, 2, G)
with beans, mashed pumpkin potatoes
and venison jus € 15,50

Chef's salad (A, C, G)
leaf salad with cucumber, tomato, peppers, boiled egg
and strips of ham and cheese,
served with homemade dressing
and oven-fresh baguette € 12,90



Oven-fresh tarte flambée "Alsatian style" (1, 3, A, G)
on crème fraiche
with bacon, red onions, cherry tomatoes € 15,50

Oven-fresh tarte flambée "Goat cheese" (1, 3, A, G)
on crème fraiche
with red onions, pears, goat's cheese
and honey € 21,90