

STARTERS & SOUPS

Game consommé

Root vegetables mushroom dumplings ravioli
7 €

Truffled potato soup

black pudding apple croutons
6 €

Tatar of marinated fillet of roe deer

beetroot balsamic vinegar mushroom
13 €

Lamb's lettuce

horseradish dressing nuts wild boar ham
9 €

BRASSERIE CLASSICS

Red deer burger

homemade brioche onion jam
homemade chips
14 €

Cheese noodles^v

mountain cheese spring onion
lamb's lettuce
14 €

Tarte flambée „Alsatian style“

bacon onions chives
8 €

Burgundy snail

Camenbert herb butter bread
half dozen 7 €, dozen 13 €

INTERMEDIATE COURSE & SNACKS

Grilled scallops

sambal with pear candied potato tarragon butter
16 €

Fried pike perch fillet

savoy cabbage lentils sweet potatoes
15 €

FEINSCHMECKER – MENÜ

quail

root vegetables fig truffled honey
13 €

Lobster bisque

fennel orange shrimp chips
8 €

turbot

red cabbage beurre noisette bacon
17 €

Best of veal

Jerusalem artichoke shallot wild kale
27 €

Dark chokolade

maracuja Tasmanian pepper pistachio nut
11 €

5 courses

72 €

4 courses

without pike dumplings
57 €

3 courses

starter, main course, dessert
50 €

Corresponding wine

one glass (0,1 l) with each course 17 € - 14 € - 10 €

seasonal · regional · „badisch“

„We love our home region, and we want you to taste this! To search for regional products and to manufacture them in our kitchen is a great pleasure for us. Game from nearby woods, beef from a local farmer, eggs from the „Kraichgau“ & vegetables grown in our region – we prefer fresh and regional products for a better taste and to save the environment by short delivery routes. Domestic producers, who are familiar to us, enable us to offer a high quality. Enjoy your meal!

Familie Erck

MAIN COURSES

Poached catfish fillet

nut butter foam root vegetables Tagliatelle
22 €

Saddle of red deer „Baden Baden“

Brussels sprouts homemade noodles pear
27 €

Wiener Schnitzel

vegetables in cream fried potatoes cranberries
22 €

Crispy belly of pork

cinnamon flower sauce red sauerkraut smashed fried potatoes
20 €

Potato-Pumpkin strudel

tarragon-mustard-sauce Jerusalem artichoke
herb salad
18 €

Beef olive

red cabbage bacon sauce mashed potatoes
21 €

ERCK-CLASSIC FOR TWO

Burgundy sauce romanesco chantarelles
pommes pont neuf
59 €

DESSERT & CHEESE

Dessert glass

5 €

assorted chesse from cheese sommelier Gueth

farmer's bread fruit chutney
the cheese ics charged as taken