

Starters

80g	Beetroot „Carpaccio“ with Goat's Cheese <i>Beetroot, Goat's Cheese, Salad with Balsamic Vinegar /A/C/G/J/</i>	7,60 €
80g	Duck Liver -Foie Gras <i>Pumpkin Purée, Caramelized Beetroot /A/C/G/J/</i>	15,90 €
80g	Traditional Steak Tartar <i>Garlic Toast /A/C/G/J/</i>	15,20 €

It is not recommended for children, pregnant women and those with low immunity to eat eggs and uncooked meat

Soups

0,33l	Rooster Consommé <i>Rooster Meat, Vegetables, Noodles /A/C/I/</i>	3,90 €
0,33l	Cream of Pumpkin Soup <i>Pumpkin Hokkaido, Local Goats Cheese, Nuts /G/I/</i>	4,20 €

Salads

120g/230g	Caesar Salád <i>Chicken, Bacon, Romaine Lettuce, Spinach, Lambs Lettuce, Cherry Tomatoes, Croutons, Parmesan Dressing, Baguettes /A/C/G/</i>	10,90 €
120g/230g	Crispy Chicken Salad <i>Chicken Strips, Iceberg Lettuce, Spinach, Lambs Lettuce, Cherry Tomatoes, Balsamic Dressing, Baguette /A/C/G/</i>	10,90 €
120g/230g	Beetroot Salad with Grilled Goats Cheese <i>Cherry Tomatoes, Iceberg Lettuce, Spinach, Lambs Lettuce, Balsamic Dressing, Baguette /A/C/G/</i>	10,90 €

Main Courses

150g/200g	Pork Tenderloin Schnitzel Made in panko Breadcrumbs <i>Steamed Rice, Salad with Balsamic Dressing /A/C/G/I/</i>	10,20 €
120g/200g	Chicken „Cordon Bleu“ <i>Ham, Edam Cheese, Steamed Rice /A/C/G/</i>	11,90 €
200g/200g	Buffalo Chicken Wings <i>Home-Made Coleslaw, French Fries, Sweet Chilli Sauce /C/G/</i>	12,90 €
120g/200g	Grove Burger <i>Pulled Chicken Meat, Irish Red Cheddar, Home-Made Coleslaw, BBQ Sauce Home-Made Bun, Steak Fries /A/C/E/F/G/J/K/</i>	13,20 €
150g/200g	Roasted Pork in a Pan <i>Cabbage, Onion, Bacon, Mushrooms, Roasted Potatoes /C/G</i>	14,90 €
180g/200g	Beef Cheek on a Red Wine Sauce <i>Vegetables, Onion-Flavored Potatoes, Green Beans /A/C/G/</i>	15,90 €
120g/200g	Norwegian Salmon <i>Blanched Vegetables, White Wine Sauce /C/G/I/D/</i>	16,20 €
250g/200g	Sirloin Steak <i>Sirloin Steak, Roasted Baby Potatoes with Rosemary, Green Beans with Almonds, Herbal Butter, Demi-Glace /G/I/</i>	31,90 €

„Sous Vide“

160g/200g	Corn-Fed Chicken Supreme „Sous Vide“ <i>Mushroom Ragu, Mashed Potatoes, Almond Romanesco Broccoli, Demi Glace /G/I/</i>	15,20 €
150g/200g	Pork Tenderloin Wrapped in Prosciutto „Sous Vide“ <i>Sweet Potato Purée, Wine Sauce with Cranberries, Chestnuts /A/C/G/I/</i>	15,40 €
160g/200g	Chicken Breast „Sous vide“ <i>Pumpkin Purée, Plum-Flavored Demi Glace, Chestnuts, Brussel Sprouts/G/</i>	18,20 €
150g/200g	Venison „Sous Vide“ <i>Toasted Local Dumpling, Wine Sauce with Cranberry, Beetroot /A/C/G/</i>	20,90 €

Pasta Gnocchi & Risotto

320g	<i>Local Mushroom Risotto</i> <i>Local Mushrooms, Butter, Parmesan Cheese /C/G/I/</i>	11,80 €
320g	<i>Pumpkin Risotto</i> <i>Goat Cheese, Dried Meat, Butter, Parmesan Cheese /C/G/I/</i>	10,80 €
320g	<i>Linguini „Primavera“</i> <i>Varietal Mushrooms, Tomatoes, Basil, Garlic, Fresh Spinach, Parmesan /A/C/G/</i>	11,40 €
	➤ 120g <i>Add Grilled Chicken</i>	5,20 €
	➤ 120g <i>Add Grilled Beef</i>	7,20 €
320g	<i>Penne „Arrabbiata“</i> <i>Sirloin Steak, Mini Mozzarella, Arugula /A/C/G/</i>	16,90 €

Desserts

100g	<i>Gluten-Free Chocolate Cake</i> <i>Forest Fruit Ragu, Nuts /C/G/</i>	4,60 €
100g	<i>Pumpkin Cheesecake</i> <i>Mascarpone, Pumpkin, Caramel /A/C/G/</i>	4,60 €
120g	<i>Chestnut Tiramisu</i> <i>Mascarpone, Chestnuts /A/C/G/</i>	4,60 €
180g	<i>Home-Made Dumplings</i> <i>Walnuts, Plum Jam /A/C/G/</i>	4,60 €

Side Dishes

❖ <i>Roasted Potatoes 200g, Boiled Potatoes 200g /G/ American Potatoes 200g</i>	<i>2,60 €</i>
❖ <i>Sweet Potatoes 200g</i>	<i>2,90 €</i>
❖ <i>Steamed Rice 200g, /G/ French Fries 200g</i>	<i>2,20 €</i>
❖ <i>Green Beans with Bacon 200g /G/</i>	<i>4,90 €</i>
❖ <i>Grilovaná zelenina 200g Dusená zelenina 200g /G/</i>	<i>4,90 €</i>
❖ <i>Mixed Vegetable Salad – Cucumber – Tomato, Sweet & Sour Dressing 150g</i>	<i>2,90 €</i>
❖ <i>Bread 120g, Toast 100g</i>	<i>1,60 €</i>
❖ <i>Sauces 80g Mushroom/G/ Demi Glace /I/ Cheese /A/C/G</i>	<i>2,70 €</i>
❖ <i>Dressings 80g Garlic /G/ Sweet Chilli</i>	<i>1,90 €</i>
❖ <i>Tartar Sauce 80g /G/J/ Ketchup 80g, Mustard 80g /J/</i>	<i>1,30 €</i>

The declared weight of all meats are before being cooked

Allergy Legend:

A Cereals containing gluten – B Crustacean and related products – C Eggs and related products – D Fish and related products E Peanuts and related products – F Soya and related products – G Dairy and related products H Nuts and related products I Celery and related products – J Mustard and related products – K Sesame and related products - L Sulphur Dioxide M Lupine and related products – N Mollusc and related products – O Forest Fruits and related products