

Menu

CLASSICS OF FRANZ FECKL

- Mixed salad with roasted mushrooms ... 16,-
- Lobster salad à la Chef ... 28,-
- Our festival day soup ... 12,-
- Cream soup of lobster with tarragon ... 15,-
- Medley of fine fish in a lobster sauce with vegetables and rice ... 33,-
- Stewed sirloin steak with "Maultaschen", small salad and fried potatoes ... 31,-
- Variation of oxtail with vegetables and Swabian noodles ... 31,-

APPETIZER

- Asparagus salad with breast and leg of quail, sesame-cracker and orange-hollandaise ... 24,-
- Fine of smoked-eel with char and cucumber ... 24,-

SOUPS

- Trio of asparagus soup ... 12,-
- Peas – mint –soup with baked lobster medallion ... 18,-

"INNOVATIVE" Menu without carbohydrates / Per Person ... 78,-

- Asparagus with herb-vinaigrette and pike perch fillet
- Prawn with papaya-relish
- Flanc-Steak in red wine sauce with cipolline and vegetables
- Fine of pine apple

ENTREES

- Poached egg on spinach, nut butter and summer truffle ... 24,-
- Roasted duck liver mit rhubarb, peppered strawberry and candy floss ... 29,-

FISH-DISHES

- St. Pierre fillet and ribs of Hohenloher pig in chorizo-crustacean-sauce and zucchini-lasagne ... 38,-
- Loup de mer in leek sauce with kohlrabi and truffled potato gratin ... 38,-

MEAT-DISHES

- Lamb baked with garlic crackling, spinach, tomatoes and olive paste ... 36,-
- Asparagus with calf's fillet and lobster medallion with sauce hollandaise, herb-pan cake and potatoes ... 42,-

MENU / Per Person ... 90,- without turbot fillet ... 76,-

- Tuna with soy and avocado **OR** "Magnum" of goose liver and raspberry
- Red mullet in herb sauce with baked capers
- Turbot fillet with asparagus and peas
- Roasted wolffish fillet in "Portugieser" sauce and prawn filled with calf's head **OR** Spinal of deer in almond-pepper-sauce with celery puree, fresh morels and glazed cherry
- Raw milk cheese from the trolley **OR** Sandwich from rhubarb and semolina with strawberry-ragout

