

DIE STUBE

OSTERBRUNCH-BUFFET

VORSPEISEN

KNUSPRIGES BROT | Kräuterbutter | Dip
CRISPY BREAD | Herb butter | dip

SALAT VON BIO EIERN | Schalotten | Gartenkresse
SALAD OF ORGANIC EGGS | shallots | garden cress

MATJESSALAT | Sauerrahm | Apfel | Zwiebeln
MATJES SALAD | sour cream | apples | onions

SALATBUFFET | Balsamico | Joghurtdressing
SALAD BAR | balsamic | yogurt dressing

ROSA GEBRATENES ROASTBEEF | Sauce Remoulade | Essiggemüse
SEARED ROAST BEEF | remoulade sauce | pickled vegetables

SUPPE

KAROTTEN-INGWER CREMESUPPE
CARROT-GINGER CREAM SOUP

HAUPTGÄNGE

GESCHMORTE LAMMKEULE | Portwein-Schalottenjus
BRAISED LAMB LEG | port wine-shallot jus

GEFLÄMMTES KABELJAU-FILET | Beurre blanc | Bärlauchöl
GRILLED FILLET OF COD | beurre blanc | garlic chive oil

MEDAILLONS VOM STROHSCHWEIN | Senfkruste
MEDALLIONS OF FREE-RANGE PORK | mustard crust

BEILAGEN

BUNTES SPARGELGEMÜSE
COLORFUL ASPARAGUS VEGETABLES

BUNTES GEMÜSE VOM WOCHENMARKT
COLORFUL MARKET VEGETABLES

DRILLINGE
BABY POTATOES

HERZOGINKARTOFFELN
DUCHESS POTATOES

VEGANE SPÄTZLE
VEGAN SPAETZLE

DESSERT

OSTERLAMB | Eierlikörcreme
EASTER LAMB | eggnog cream

WEISSES SCHOKOLADENMOUSSE | Beerenragout
WHITE CHOCOLATE MOUSSE | berry ragout

VEGANE CHEESECAKE-KIRSCHEN MUFFINS
VEGAN CHEESECAKE-CHERRY MUFFINS