„"Food is a need, enjoy an art"

Francois de La Rochefoucauld

Welcome to our restaurant.
We want to spoil you with culinary delights and hope
They have brought a little time to enjoy.
Therefore, we do not simply wish you "Bon Appétit",
but rather "Enjoy" while enjoying
our versatile delicacies from near and far.

We are an allergy friendly company!
Our service staff and the chef would be happy to inform you about our meals contained allergens. For questions we are available at any time

Shared memories are the most beautiful..."
Our appetizers focus on sharing culinary & enjoyment.

Lots to share....all in the middle!

Assorted antipasti
Grana Padano I pine nuts I basil

Olives -house pickled-
lemon I sea salt

French sardines "2020"
Grissini I lemon

Buffalo Hot Wings
Blue cheese Dip I Cole Slaw I Celery

Asia pumpkin carpaccio
Tofu I Lentils
Arugula I Pomegranate

Firats Falafel
humus I beet I sesame seeds

autumnal salad pot
Miso I walnut
pear I chestnuts I wild herb salad

grilled calamari
fennel I orange
parsley I smoked almond

Let us seduce you?
Our kitchen team will surprise you with a
Selection of homemade appetizers for two

Out of the Soup pot

Ginger pumpkin cream soup
Chanterelles I Chorizo I Parsley

strong porcini mushroom boullion
with colorful garnish

Pleasure without regret- in between or as the main thing

Pumpkin gnocchi
wild & meadow mushrooms I oven squash
rocket I goat cheese

Pumpkin strudel
Goat cheese espuma I arugula
Carrot I Apple

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Fresh from the fishing net

fillet of pike-perch
Smoked lentils I Root vegetables
bacon I Pommery mustard sauce

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Tarte flambé- fresh from the oven

Pumpkin tarte flambée
Humus I Leek I Tofu
Oven pumpkin I Cranberry

VEGAN

the classic mediterranean tarte flambée
Creme fraiche I leek I tomato I mild peperoncini
olive I pine nuts I Grana Padano I air-dried ham

Main Courses

braised venison leg
broccoli I spaetzle
pear I currant

Königsberger meatballs
Beet I caper apples
Mashed potatoes I Parsley

Dry aged Roastbeef
300g roast beef I rosemary potatoes
Different textures of onion

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NDB Classics

Butcher burger
fried egg I liver loaf I sweet mustard
Pretzel roll I Home fries

braised ox cheeks
Merlot jus I carrot I parsnip
apple I Thuringian dumplings

IBP US flank steak
Rocket salad I Tomato I Grana Padano
pine nuts I home fries

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Finally, the torture of choice:
Sweet treats and fine desserts prepared with love for you
-on the table to share

Pumpkin Cheesecake
Quince I Cranberry

Crêpes Suzette
Dulce de Leche I Vanilla I Almond

Cinemaxx Menu
Popcorn I Nachos
Coca-Cola I berry salsa

Espresso & ice cream
strong espresso I caramel ice cream or vanilla ice cream

A scoop of ice cream or sorbet?
Yogurt I Coffee I Tiramisu
Basil- Lemon I Cassis I Apple

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