

RESTAURANT KAVALIERSBAU

menu



STARTERS

beetroot I scallop	19,00 €
variation of beetroot with fried scallops and pumpkin	
beef filet I rocket salad	14,50 €
slices of half-roasted beef filet with glazed pak-choi and chervil-mayonnaise	
poultry liver I lamb`s salad	15,00€
mildly marinated lamb`s salad with roasted poultry liver, plum and macadamia nuts	

SOUPS

hokkaido pumpkin	9,00 €
soup of hokkaido pumpkin with roasted seeds and pumpkin seed oil	

VEGETARIAN

forrest mushrooms I noodle sheet	
sautéed forest mushrooms in noodle sheets with glazed spinach and champagne-foam	
starter	19,50 €
main course	24,50 €

MAIN COURSES

corn-poulard sugarpea roasted corn chicken breast with pink pepperjus with mashed sugar peas and glazed corn	24,50 €
deer turnip medaillon of local deer wrapped in bacon with glazed gnocchis, cranberryjus and turnips	29,00 €
beef savoy braised cheek of beef with potato onion mash and savoy à la crème	28,00 €
Fish of the day seasonal sides	daily price

DESSERTS

chocolate 54% pumpkin seeds lukewarm cake of 54% chocolate with spiced oranges and pumpkin seed ice cream	11,00 €
pear gin variation of pear with gin, juniper and rosemary	14,00 €

Cheese

raw milk cheese from Volker Waltmann, Erlangen ripened selection of raw milk cheeses with wine grapes and chutneys	14,00 €
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OUR WINTERMENU

game bird I cognac 14,00 €
essence of game bird with cognac and tarragon

overnight cooked duck leg I polenta 29,00 €
with pumpkin, bacon-brussels-sprout and baked polenta

sour cream I buckwheat 12,00 €
sour cream with buckwheat, wine grapes and ice cream of smoked black tea

per person 49,00 €

accompanied wines 19,50 €