

# Menu



## Entrée

EUR

Green salad, grilled caraway cheese, berries, nuts, fresh basil pesto*	13.50
Venison carpaccio, goat's cheese, marinated mushrooms, caramelized onions, quail egg, sea buckthorn marmalade	14.80
Veal in rosemary-pepper marinade, mustard, tomato confit, cheese, nuts, beer sauce	14.50
Grilled tiger prawns, avocado, olives, cedar nuts, balsamic oil droplets	13.50
Snack plate (for 2 persons)	26.00

## Soups

Turkey broth, meatballs, vegetables	7.50
Cream of Jerusalem artichoke soup, hazelnuts*	7.00
Tiger prawn broth, seafood	8.00

## Main course

Brioche bun burger, slow-cooked pulled duck meat, potato wedges	15.50
Brioche bun burger, slow-cooked venison, potato wedges	15.50
Baked honeyed goat cheese, quinoa, walnuts, orange sauce*	14.80
Halibut filet, broccoli purée, asparagus, quinoa, mussels, lemongrass-white wine sauce	21.90
Sea bass, lentils, vegetables, caper-oil sauce	22.50
Tagliolini pasta, salmon, prawns, hard cheese, cream sauce	17.40
Duck breast, sweet potato purée, potatoes, red wine and berry sauce	19.80
Veal entrecote, grilled vegetables, demi-glace sauce	24.80
Venison chop, parsnip-celery purée, pearl barley, vegetables, red wine glaze	26.00

## Desserts

Sea buckthorn sorbet	5.50
Malpils Manor beer ice cream, strawberries	7.50
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Elderflower jelly, egg white crisp, fresh berries, coffee-cognac droplets	7.50

## Children's menu

Crêpes with jam*	7.50
Tagliatelle with hard cheese, fresh vegetables, cream sauce*	8.90
Tagliatelle, chicken breast in cream sauce, hard cheese	9.80
Chicken strips, fried potato wedges, fresh vegetables	10.50

\*Vegetarian dish