



# RESTAURANT WEEK 2017

## START

### SALAD OF THE SEASON

little gem lettuce, local radish, sweet pea, speck, sauce gribiche

### ZWIBELSUPPE

caramelized onion broth, ramps, brandy, smoked garlic, vollkornbrat, raclette

### MUSSELS

madeira saffron broth, rouille, wood grilled bread



## MAIN

### JAEGER SCHNITZEL

hunter style, wild mushroom gravy, brown butter spaetzle

### DRY-AGED PORK LOIN

aged in house, smashed fingerlings, broad beans, brown beer mushroom sauce

### CONFIT CHICKEN

slow braised, bitter greens, seasonal vegetables, fortified jus



## DESSERT

### CHOCOLATE POT DU CREME

chocolate, buttermilk chantilly, puffed grain, vadouvan

### BEINENSTICH

brown butter brioche, almond, butter cream, honey

