

| VORSPEISE • STARTER |

**Carpaccio vom kräutermarinierten Rinderfilet
gehobelter Parmesan
14,80**

Carpaccio marinated with herbs
Parmesan cheese

**Gebackener Schafskäse
Feigensenkonfitüre | hausgebackenes Baguette | Balsamicosalat
11,50**

Baked sheep's cheese
fig mustard jam | homebaked baguette | balsamic salad

| SALAT • SALAD |

Bunte Salate aus Ullrichs Gärtnerei

| Dressing wahlweise |

**Schmand • Balsamico • French
5,50**

Mixed garden salads

| choose your dressing |

sour cream • balsamic vinegar • French dressing

Caesar Salat

**knackiger Römersalat | Caesardressing | gegrillte Hähnchenbrust
Croûtons | Pilze | knuspriger Speck | Parmesan
15,00**

Caesar salad

croûtons | grilled chicken breast | crispy bacon | mushrooms | parmesan cheese

Blattsalatvariation

**Dill-Honig-Vinaigrette | gebratene Edelfische | gegrillte Garnelen
17,50**

Mixed leaf salad

dill honey dressing | roasted fish | grilled prawns

| SUPPE • SOUP |

Tafelspitzconsommé
Gemüstreifen | Kräuternocken
6,60

Prime boiled beef soup
mixed vegetables | herb dumplings

Gartenkräutercremesuppe
Rote Bete Chip
6,80

Garden herbs cream soup
beetroot crisp

Flusskrebscremesüppchen
Sesamchip
7,40

Crayfish cream soup
sesame crisp

| FISCH • FISH |

Gebratenes Wolfsbarschfilet
Grillgemüse | Kumquat | Limettenreis
22,50

Roasted sea bass fillet
grilled vegetables | cumquat | lime rice

Lachsfilet in Salbeibutter
Gemüsenest | Belugalinsen
23,50

Salmon fillet in sage butter
steamed vegetables | Beluga Lentils

Gebratenes Saiblingsfilet
Weißweinsauce | Steinchampignons | Kräuter-Kartoffelpüree
21,50

Roasted char fillet
white wine sauce | mushrooms | mashed potatoes with herbs

| FLEISCH • MEAT |

Kalbsleber in Butter gebraten
geschmorte Zwiebeln | Majoransauce | Apfel-Kartoffelstampf
19,50

Pan seared calf's liver
braised onions | marjoram sauce | mashed potatoes with apple

Schweinefiletmedaillons im Tramezzinimantel
Selleriepüree | Tomatensugo
21,50

Pork medallions coated with Tramezzini bread
mashed celery | tomato sugo

Lammfilet
Ratatouillegemüse | Rosmarinpolenta
27,50

Lamb fillet | ratatouille | rosemary polenta

Hähnchenbrust Teriyaki mariniert
Bulgur | Frühlingszwiebeln | Minzjoghurt | Sesamchip
19,50

Teriyaki marinated chicken breast
Bulgur | shallots | mint yoghurt | sesame crisp

Medaillons von Rind, Schwein und Hähnchen
Champignons | Gärtner Ullrichs Gemüseauswahl | Röstkartoffeln
21,50

Medallions of beef, pork and chicken
mushrooms | mixed vegetables | roasted potatoes

Wiener Schnitzel vom Kalb
Pommes frites | bunter Salat
22,50

Viennese escalope
french fries | mixed salad

Surf 'n' Turf
Entrecôte | Garnele | frittierte Kartoffeln | Rucolasalat
27,00

Surf 'n' Turf
Entrecôte | prawn | fried potatoes | rocket salad

Rinderfilet (180g Rohgewicht)
Portweinjus | Speckbohnen | Rosmarinkartoffeln
29,50

Beef fillet
port wine sauce | beans and bacon | rosemary potatoes

| VEGGIE & VEGAN |

Hausgemachte Gemüse-Teigtaschen

Kokos-Curry-Zucchini-sauce
15,50

Homemade veggi-Ravioli
coconut curry zucchini sauce

Süßkartoffel-Gemüserösti

Avocadosalat
12,50

Sweet potato vegetables Rösti
avocado salad

Knackiges Wokgemüse

Sesamsauce | Cashewkerne | Duftreis ^{*vegan}
13,80

Wok vegetables
sesame sauce | cashews | aromatic rice ^{*vegan}

| **wahlweise dazu** • choose your topping |

Gebratene Garnelen | roasted prawns **8,00**

Hähnchenbrust | chicken breast **6,00**

| KLEINIGKEITEN • SMALL DISHES |

Hausmacher Bratwurst

Kartoffelpüree | Röstzwiebeln | bunter Salat
11,50

Home-cooked style fried sausage
fried onions | mashed potatoes | mixed salad

FischerS Toast

Wildmedaillons | Waldpilze | Salatgarnitur
15,50

Fillet of venison on toasted bread
wild mushrooms | salad garnishing

FischerS Burger vom Rind

haugebackenes Focaccia | Grillgemüse | Honig-Senf-sauce | Parmesan | Kartoffelspalten
14,50

FischerS beef burger
focaccia bread | honey mustard sauce | parmesan cheese | potato wedges

Hausmacher Sülze | Röstkartoffeln | Remouladensauce

10,50

Home-cooked style aspic
fried potatoes | tartar sauce

| DESSERT |

Tartufo

Matcha | Himbeere | Vanille

8,20

Tartufo

matcha | raspberry | vanilla

Haselnuss-Nougat Panna Cotta

Physalis-Maracujaragout | Zimtbrownie

8,60

Hazelnut nougat Panna Cotta

physalis passion fruit ragout | cinnamon brownie

Dessertvariation

Parfait | hausgemachte Eiscreme | Mousse

8,80

Dessert variation

Parfait | homemade ice cream | mousse

Schokotrio

Mousse | Crème brûlée von der weißen Schokolade | Parfait

8,50

Three kinds of chocolate

mousse | crème brûlée of white chocolate | parfait

Kaffeemousse

Irish Coffee-Gelee | Bananeneiscreme

8,80

Coffee mousse | Irish Coffee jelly

Kleine Käseauswahl

Trauben | Feigen-Senfsauce | Nüsse

10,80

Small cheese selection | grapes | nuts | fig sauce