


Vorspeisen

CREAM OF GOAT CHEESE WITH RED BEET ROOTS 
Orange vinegar / corn salad / croûtons / pine seeds
15,90 €

CARPACCIO OF DEER WITH RASPBERRY-WALNUT-VINAIGRETTE
corn salad / walnuts / almond-fig-bread
19,90 €

PIKE PERCH MOSAIC WITH SMOKED CARROT CARPACCIO
Wasabi cream / Swedish bread
16,90 €

TOSSED SALAD 
Balsamic dressing / parmesan hip / croutons
Klein 9,90 € / Gross 12,90 €

Suppen

CREAMSOUP OF YELLOW AND RED BEET ROOT 
vegetable chips
11,90€

PARSLEY ROOT CONSOMMÉ
with cepe dumpling
11,90 €

Small dishes

SALAD «COUNTRYSIDE AND SEA»
panfried sirloin strips and king prawns
24,90 €

SAUTEED PULPO
Risotto nero / saffron sauce
24,90 €

Hauptgänge

Fisch

PANFRIED FILLET OF LOUP DE MER
Riesling sauce / creamed savoy cabbage / Pommes Carrées
32,90 €

PANFRIED SALMON TERIYAKI STYLE
Romanesco / celeriac mash saffron sauce
31,90 €

Fleisch

ARGENTINIAN RUMPSTEAK UNDER THE MUSTARD CRUST
potato-bacon-mash / Borettane onions
220 g 34,90 € / 300 g 39,90 €

LONGTIME BRAISED CHEEK OF OX
chocolate-chili-sauce mixed vegetables / celeriac mash
29,90 €

BARBARIE DUCK BREAST WITH SOUR CHERRY GRAVY
Swabian noodles / Romanesco
31,90 €

INVOLTINI OF DEER
red cabbage with apple / potato dumplings
33,90 €

Vegan / Vegetarian

SEASONAL VEGETABLE POTPOURRI 
with pumpkin Cannelloni
22,90 €

SWEET POTATO WAFFLE WITH TÊTE DE MOINE CHEESE 
tossed salad / sour cream with herbs
22,90 €

Our classics

WIENER SCHNITZEL
French fries / Small salad / Cranberries
29,90 €

PANFRIED LIVER OF VEAL „COX STYLE“
Mashed potatoes / apple onion confit / fried apple slices / roasted onion rings
small portion 25,90 € / Main course 29,50 €

Dessert

APPLE ALMOND TARTE WITH MARZIPAN
vanilla sauce
11,90 €

YOGURT BLUEBERRY CREAM
poppy seed tarte / lime parfait
11,90 €

TONKABEAN CRÈME BRÛLÉE
Amarena ice-cream / coffee crumble
10,90 €

Käse

FRENCH CHEESE SELECTION
FROM DIFFERENT DEPARTMENTS
Bread basket / grapes / nuts / fig mustard
small 17,90 € big 22,90 €


IM PARK
SPEISEKARTE 2024

Our surprise menu

as three course menue 45,00 €
including corresponding wines 62,00 €

as four course menue 49,00 €
including corresponding wines 72,00 €

Our vegetarian menu

CREAM OF GOAT CHEESE WITH RED BEET ROOTS
Orange vinegar / corn salad / croûtons / pine seeds

PUMPIN CREAMSOUP
Crème double / pumpkin oil / roasted seeds

SEASONAL VEGETABLE POTPOURRI
with pumpkin Cannelloni

TONKABEAN CRÈME BRÛLÉE
Amarena ice-cream / coffee crumble

as three course menue 45,00 €
including corresponding wines 62,00 €

as four course menue 49,00 €
including corresponding wines 72,00 €