

FREE-RANGE DUCK FROM THE OVEN



CARVED AT THE TABLE

SERVED IN 3 COURSES FOR TWO PERSONS

Grilled duck liver
on salad of winter vegetables with
mayonnaise of truffles

The breast with mushroom sauce
served with brussels sprouts, turnip
and potato gratin

Apple sorbet with "Dicker Fritz"

The boneless haunch
with blackberry risotto and
colored beetroot salad

*11,12,14,15

per person € 49.90

ZUMNORDE HOUSE BREWED



DIE PINKE JOHANNA

Naturally pink and fruity Ale
Refreshing different

"sour makes you happy"

Per bottle 0.33l € 4.20

DIE FESCHE HEIDE

Naturally cloudy ginger lager
mild hoppy taste, malty

"for girls"

Per bottle 0.33l € 4.20

CALIFORNIA DREAMING

Naturally cloudy amber-coloured lager
malty, hoppy, yeasty

"for dreamers"

Per bottle 0.33l € 4.60

TARTARE

Tatar of pumpkin and apple
with shallots, rocket
and mustard-rape oil-emulsion*^{15,22}

€ 11.90 (vegetarian)

Char tartare
with papaya, lime, caviar
and thai basil pesto*^{1,19,22}

€ 12.90

Duroc pork-tartare
a la Chorizo with onions,
thyme and pine nuts *²¹

€ 14.90

Classic beef tartare
with egg yolk, capers, anchovies,
mustard, onions and brandy *^{3,12,22}

€ 18.90

We are happy to prepare the Beef Tartare for you at the table.

served à la tapa
each € 7.90

RECOMMANDATION

Tapa – Tartare - Quartet
Serves 4 kinds of tartare à la tapa
€ 19.90

AUTUMN EXPERIENCE

Lukewarm salad of winter vegetables
with mayonnaise of truffles
and Brewers' grains

*^{11,14,15,22}
€ 12.90 (vegan)



FROM THE SHOW COUNTER

We cut your
sausage and ham specialties
on our Italian slicing machine
right before your eyes.
You are looking for your favourite cheese
at the counter of the show from.

Thuringian wild ham and game sausages *1,3,5
by wild trading Möller
with homemade Chutney
and fresh homemade bread

Selection of German organic cheeses *14
with grapes, nuts,
Homemade fig mustard *22
and fruitcake *6,11,12,21

Duet of Thuringian wild cold cuts and
organic cheese plate

served à la tapa € 6.90

served as an appetizer € 11.90

served for two people € 19.90

FROM THE SOUP POT

Clear soup of deer
with liver spaetzle and
root vegetables *11,12,14,15,22
€ 9.90

Cream soup of chestnuts
with winter truffles *20
€ 12.90_(vegan)



served à la tapa € 6.90

SALAD

Caesar Salad
romaine lettuce and radicchio
with shaved Grana Padano,
garlic croutons & Caesar dressing *11,12,14,19,22
€ 8.90

+ with corn-fed chicken breast strips € 4.90

Beetroot salad 
with horseradish panna cotta
and wild herbs *14,15,22
€ 10.90

served à la tapa € 6.90

FROM THE OVEN

Original of Alsatian Tarte Flambée
with crème fraîche,
onions and bacon *1,11,12,14
€ 9.90
(vegetarian without bacon)

Winter Tarte Flambée 
with crème fraîche , pears,
Roquefort and onions*11,12,14,19,
€ 12.90
(vegetarian)

Thin crispy pizza bread
with Parma ham, rocket salad
and shaved Grana Padano *1,11
(vegetarian without Parma ham)
€ 11.90

served à la tapa
€ 7.90 each

RECOMMANDATION

served as a tapas trio € 17.90

GNOCCHI & Co.

Risotto with winter truffles,
baked pumpkin wedges and
candied pumpkin seeds

*15
€ 16.90
(vegan)



Tuber vegetables cooked on salt
with ginger pumpkin juice and
gnocchi of sweet potatoes*11,12,14,15

€ 16.90
(vegetarian)

served à la tapa € 8.90 each

INNER VALUES



Strips of calves' liver a la Stroganoff
with turnip and
mashed potatoes and celery

*14,15,22
€ 18.90

FROM THE CASSEROLE

Classic filled beef roll
with own jus,
red cabbage with apple and
thuringian dumplings*1,3,6,11,14,15,22
€ 18.90

Oxtail in Pinot Noir sauce
with brussels sprouts, turnip
and potato gratin*14,15,22
€ 21.90

POULTRY



Fricassee of free-range chicken
with wild root vegetables
and parsley spaetzle*11,12,14,15
€ 18.90

LOCAL SPECIALS

DUROC PIG

Regional breeding and slaughter

Thuringian bratwurst
with blackcurrant mustard,
mashed potatoes with mushrooms and
salad of beetroot and blackberry *1,14,15,22

€ 14.90

Cutlets from the grill
with baked pumpkin
and potato gratin *14,15,22

€ 22.90

THURINGIAN VENISON

Venison in aspic with remoulade sauce
with salad of colored beetroot and blackberry
and fried potatoes

*11,14,15,22

€ 16.90

Braised and marinated wild boar roast
with raisin sauce, turnip and
thuringian dumplings *11,14,15,22

€ 21.90

Boiled fillet from a deer from a juniper sauce
with brussels sprouts, chestnuts and
mashed potatoes with celery

*14,15

€ 26.90

FROM THE WATER

Grilled fillet of char with bay butter
on pear and pumpkin
and mashed potatoes*14,15,19



€ 19.90

Gilthead from the oven
with parsley risotto and salad of
colored beetroot and blackberry *14,15

€ 23.90

HEAVYWEIGHTS

REGIONAL BREEDING
AND SLAUGHTER



FROM OUR MATURITY CABINET

Cutlet of beef
from 400g (daily rate)

Ribeye steak
from 300g (daily rate)

Ask our service staff for
the current daily rates

We can also portion the heavyweights!
We carve it at the table for you.

STEAK-KLASSIKER

OUR STEAKS

Rump steak
200g € 27.90
250g € 29.90

Fillet steak
200g € 37.90
250g € 39.90

All our steaks and heavyweights are
served with

Home-made herbal butter*^{14,22}
our home-made BBQ-sauce*^{1,2,8,15}
and Caesar salad*^{11,12,14,19,22}

Served at choice:

French fries,
fried potatoes*¹
or baked potatoes with sour cream*¹⁴

DESSERT ENJOYMENT

Pear and Crumble
with red wine ice cream*^{11,12,14,21}

Coffee crème brûlée
with milk foam and amaretto sorbet *^{11,12,14}

Lukewarm chocolate cake
baked in a glass
with vanilla ice cream and
blackberry confit*^{11,12,14}

each dessert € 8.90

SWEETS FROM THE VENDOR'S TRAY

Dessert served à la tapa € 3.90 each

RECOMMANDATION

Dessert trio served à la tapa
€ 9.90

ICE CREAM DELIGHT

homemade ice cream *^{12,14}
and sorbet

served per scoop or waffle *^{11,12,14,21}
€ 2.90

Note on allergens and additives

We use only natural ingredients in our kitchen.
You should have allergies or intolerances to food
Or their constituents,
Talk to our service staff beforehand!

We like to cook lactose-free and gluten-free for you!

Additives:

* 1 preservative, * 2 dye, * 3 antioxidant,
* 4 sweeteners, * 5 phosphate, * 6 sulfurized, * 7 quinine,
* 8 caffeine-containing, * 9 flavor enhancers, * 10 blackened

Allergens:

* 11 gluten, * 12 egg, * 13 peanuts, * 14 lactose, * 15 celery,
* 16 Sesame, * 17 Lupine, * 18 Cretaceous, * 19 Fish, * 20 Soybean,
* 21 Shell fruits, * 22 Mustard, * 23 Sulfur, * 24 Softeners

General instructions for use

We would like to point out,
That the consumption of raw fish and animal proteins
Could lead to a health risk for you.