

# FOR TWO PEOPLE THE BEST OF THE CALF

CARVED AT THE TABLE,  
SERVED IN 3 COURSES

„Grüner Frühling“

with fried calf's liver

\*11,15,16,17,21

Asparagus cream soup

with sweetbread dumplings and

Spring leek\*11,12,14,15

Veal shank from the oven

with pea mash, two kinds of carrots, navettes and hollandaise

sauce\*11,12,14,15,21

Strawberries sorbet

with peppermint spirit

per person 54,90 €

## WINE RECOMMENDATION

2020 FRÜHBURGUNDER

BECHTHEIMER „S“

WEINGUT JOHANN GEIL

RHEINHESSEN

0,75L

36,-€



## TATAR

### Radish tartar

with goat cream cheese and wild garlic ice cream\*<sup>14</sup>

12,90 €

### Smoked catfish tartar

on colorful lentil salad with

Lemon pepper\*<sup>17,18,19</sup>

15,90€

### Tartar of pork tenderloin

with onions, green asparagus, colored pepper and egg yolk

16,90 €

We will gladly prepare the tatar of pork tenderloin for you at the table.\*<sup>12,22</sup>

### Served à la Tapa

10,90 €

## DECISION SUPPORT

### Tapa-Tatar-Trio

22,90 €

## SPRING EXPERIENCE

### Lukewarm potato salad

with new potatoes, wild garlic oil,

chard, radishes and

pink roasted saddle of veal<sup>\*15,16</sup>

15,90€

### Served à la Tapa

13,90€

## FROM OUR COUNTER

We cut your  
sausage and ham specialties  
on our Italian slicing machine  
directly in front of your eyes.

Mediterranean sausage selection with  
homemade chutney, butter and fresh bread\*<sup>1,3,5,11</sup>

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International cheese selection  
with nuts,  
homemade grape mustard  
and fruit bread\*<sup>6,11,14,21,</sup>

Appetizer board  
13,90 €

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Duet  
from the sausage and cheese  
16,90 €

## ZUMNORDE HOMEBREW „ONKEL KAZBECK“

naturally cloudy bohemian pilsner  
per bottle 0,33l 4,90 €



## SPRING LEMONADE

with strawberry, lime and mint  
per bottle 0,33l 4,50 €

## SALAD

## „Grüner Frühling“

Cous cous salad with peas, green asparagus, spring leek and mint in orange canola oil vinaigrette\*<sup>11,21</sup>

11,90 €  
(vegan)

### Served à la Tapa

each 9,90 €

on request

with roasted guinea fowl breast

9,90 €

or

fried king prawns

11,90 €

## FROM THE SOUP POT

Radish foam soup

with fried chorizo and

Spring leek\*<sup>14,15</sup>

Spring vegetable stew

with peas, two kinds of asparagus, carrots and new potatoes

\*<sup>15,16, 17,21,22</sup>

7,90 €

Served à la Tapa

6,90 €



## FROM THE OVEN

### Pizza bread

Tarte flambée with vine tomato sauce, parmesan, arugula and  
prosciutto\*<sup>11,12,14</sup>  
(vegetarian without prosciutto)

13,90 €

### Served à la Tapa

10,90 €

### Pretzel meets pizza

#### Spring Brizza

with wild garlic cream, two kinds of asparagus, cherry tomatoes and  
spring leek

<sup>\*11, 12,14</sup>

12,90 €

## PASTA, RISOTTO & Co.

### Pugliese Orecchiette

with salsiccia, chard and pecorino cheese\*<sup>11,12,15,21</sup>

16,90 €

(vegetarian without salsiccia)

### Saffron risotto

with peas and grilled tomatoes, served with fried king prawns

<sup>\*11,15,18</sup>

17,90 €

### Ravioli Triangoli

filled with ricotta and spinach in white asparagus butter with summer  
truffle

<sup>\*11,12,14,15</sup>

18,90 €

### Vine tomato Gnocchi

with roasted green asparagus, hollandaise sauce and pecorino cheese

<sup>\*11,12,13,14,15</sup>

16,90 €

## ASPARAGUS FROM THE

# ASPARAGUS FARM NICKLAS



½ Pound asparagus spears

with new potatoes \*14

13,90 €

served with your choice of  
Hollandaise sauce \*12,14, melted butter \*14

## IN ADDITION WE SERVE

Ham from Suslander country pig  
raw and cooked

8,90 €

pickled salmon

10,90 €

roasted brook trout fillet

12,90 €

Crab scrambled eggs

14,90 €

Veal escalope

15,90 €

Grilled rabbit liver

16,90 €

roasted guinea fowl breast

17,90 €

Beef rumpsteak

22,90 €

OR

Asparagus ragout with lemon, capers and sweetbread dumplings, served  
with

parsley potatoes

\*11,12,14,15,16

17,90 €

## WINGS

Stuffed guinea fowl breast  
with morels, white port wine jus,  
pea mash and two kinds of carrots\*<sup>11,12,15</sup>  
23,90 €

## **THE ZUMNORDE BURGER**

SEASONALLY CHANGING-HOMEMADE

Vegetarian Burger  
with beet, kidney beans, carrots and soy, served with wild herbs,  
rhubarb-onion chutney and Taleggio cheese in a sourdough bun\*<sup>11,12,14,15,16</sup>  
19,90 €

## **FROM THE CASSEROLE**

Braised pork cheeks  
with creamy pointed cabbage and potato and wild garlic gnocchi\*<sup>14,15,21,22</sup>  
18,90 €

Beef boiled fillet  
in horseradish sauce with spring vegetables and mashed potatoes\*<sup>15,22</sup>  
20,90 €

## **WILD SPRING**

Pink roasted saddle of venison  
with marinated wild herbs,  
roasted asparagus, oven trills and herb dip\*<sup>14, 15,22</sup>  
28,90 €

## **FROM WATER**

Dorado from the oven with saffron risotto and green spring\*<sup>15,16, 17,19,21,22</sup>  
23,90 €

## **THE BEST OF THE COUNTRY PIG**

250 g Chop from the grill  
with pointed cabbage, oven trills and herb dip\*,14,15  
24,90 €

Medallions from fillet  
on asparagus mushroom ragout with potato and wild garlic  
gnocchi\*11,12,13,14,15,22  
26,90 €

## LIVER

Grilled rabbit liver  
with onions, sage and white wine served with vine tomatoes gnocchi  
\*11,12,13,14,15,22  
21,90 €

## THE SPECIAL STEAK

Onglet (kidney cone) from US beef  
approx. 250g pink grilled and carved,  
served with asparagus mushroom ragout and potato and wild garlic  
gnocchi\*11,12,13,14,15,22  
46,90 €

## SCHWERGEWICHTE

AUS UNSEREM REIFESCHRANK  
TROCKEN GEREIFT

Rib-Eye-Steak  
300g 42,90 €

## STEAK CLASSIC

Rump steak  
200g 32,90 €  
250g 36,90 €

Fillet steak  
200g 42,90 €



250g 46,90 €

**TO ALL STEAKS AND HEAVY WEIGHTS  
WE SERVE YOU**

homemade herb butter\*<sup>14</sup>  
homemade BBQ sauce \*<sup>1,2,8,15</sup>  
and green spring \*<sup>11,21</sup>

**TO CHOOSE:**

STEAKHOUSE FRIES, POTATO AND WILD GARLIC DUMPLINGS OR OVEN-FRIES WITH HERB  
DIP. \*<sup>11,12,14,15</sup>

Dear guest.

Since our kitchen crew always puts a lot of thought and effort into selecting and putting together the dishes. We ask for your understanding that we charge a fee of € 3.00 for reorders within the dishes.

**DESSERT ENJOYMENT**

## Rhubarb clafoutis

with curd ice cream

\*12,13,14,

## Strawberries tiramisu

with woodruff sorbet

\*11,12,13,14

each dessert

9,90 €

## SMALL SWEETS FROM OUR BELLY STORE

Dessert served à la Tapa each 3,90 €

## ICE ENJOYMENTS

homemade ice cream \*12,14 or sorbet

per ball \*11,12,14,21

2,90 €

### Note on allergens and additives

We use only natural ingredients in our kitchen.  
If you have allergies or intolerances to food or its ingredients  
or their ingredients,  
please talk to our service staff in advance!  
We are happy to cook low-histamine, gluten-free, lactose-free  
for you!

#### Additives:

\*1 preservative, \*2 colorant, \*3 antioxidant,  
\*4 sweetener, \*5 phosphate, \*6 sulfurized, \*7 containing qui-  
nine,  
\*8 caffeinated, \*9 flavor enhancer, \*10 blackened,

#### Allergens:

\*11 gluten, \*12 egg, \*13 peanuts, \*14 lactose, \*15 celery,  
\*16 sesame, \*17 lupine, \*18 crustaceans, \*19 fish, \*20 soy,  
\*21 Nuts, \*22 Mustard, \*23 Sulfur, \*24 Mollusks

#### General consumption advice

We would like to point out that the consumption of raw fish and  
of raw fish and animal proteins may pose a health risk to you.  
could lead to a health risk for you.