



STARTERS

BEEF TATAKI

BELL PEPPER-MANGO SALSA | SOY SAUCE | WASABI
ROASTED SESAME | SHISO CRESS

16.50

BEEF CARPACCIO

TRUFFLE MAYONNAISE | ARUGULA
PARMESAN CHEESE | PINE NUTS | CHERRY TOMATOES

16.50

CARPACCIO FROM THE WINTER GARDEN *v

ORANGE VINAIGRETTE | RUTABAGA | KOHLRABI | BEETROOT
GOAT CHEESE MOUSSE | CARAMELIZED PEARS | WALNUTS

15.50

SALMON TIRAMISU

MASCARPONE | BABY SPINACH | AVOCADO
MANGO | POMEGRANATE | CAVIAR | TOAST

16.50

VEGETABLE WINTER BOWL *

ORANGE VINAIGRETTE | RED CABBAGE
LAMB'S LETTUCE | RADISH
HOKKAIDO PUMPKIN | BEETROOT | PEAR | POMEGRANATE
CARAMELIZED WALNUTS | BROAD BEANS

14.50

GILDEHAUS SALAD v

LAMB'S LETTUCE | POMEGRANATE | WALNUTS | PEAR
ORANGE | GOAT CHEESE | BACON | POTATO DRESSING

15.50

SOUP

CHEESE & LEEK CREAM SOUP

BAKED BEEF CROQUETTES
POTATO CROUTONS | CREAM CHEESE

9.75

CURRY LENTIL SOUP *

CORIANDER | FALAFEL | SESAME FOAM

9.75

v= vegetarian or vegetarian possible
*= vegan or vegan possible



MEAT

PORKSCHNITZEL IN PRETZEL CRUST

CREAMED MUSHROOMS | FRIED POTATOES | SMALL SALAD

24.50

SOUS VIDE COOKED VEAL CHEEKS

PLUM JUS | APPLE-CABBAGE VEGETABLES Á LA CRÉME
POTATO GRATIN

32.50

VENISON GOULASH

APPLE-RED CABBAGE | MUSHROOMS | POTATO-PEA MASH

24.50

RUMPSTEAK

HERB BUTTER | STUFFED BAKED POTATOS
GARLIC BREAD | SMALL SALAD

31.50

PINK-ROASTED DUCK BREAST

POMEGRANATE JUS | TURNED VEGETABLES
CARAMELIZED WALNUT RISOTTO

26.50

DUROC PORK LOIN FILLET

ROBERT SAUCE | TURNED VEGETABLES | POTATO-PEA PUREE

25.50

FISH

PAN-FRIED REDFISCH FILLET

SAFFRON FOAM
APPLE-POINTED CABBAGE Á LA CRÉME
CARAMELIZED WALNUT RISOTTO

25.50

PAN-FRIED COD FILLET

BEETROOT SAUCE | TURNED VEGETABLES
PEA-POTATO PUREE

27.50

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VEGETARIAN

CARAMELIZED WALNUT RISOTTO *
TURNED VEGETABLES | BRAISED CHERRY TOMATOES
21.50

CAULIFLOWER CUTLETS v
CORNFLAKE SESAME COATING
CREAM CHEESE HERB SAUCE | TURNED VEGETABLES
PEA-POTATO PUREE
22.50

DESSERTS

POMEGRANATE CRÈME BRÛLÉE v
FRESH FRUITS | DARK CHOCOLATE ICE CREAM
9.75

VAN DER VALK ICE CREAM SUNDAE v
VANILLA ICE CREAM | BRITTEL
CHOCOLATE SAUCE | WHIPPED CREAM
9.75

THREE ICE PRALINES & ESPRESSO v
SALTED CARAMEL | CHOCOLATE | COOKIES
8.75

BLACK FOREST CHERRY-CHEESECAKE
CHERRY SORBET | VANILLA SAUCE
AFTER EIGHT MOUSSE
9.75

APPLE MEETS PEAR v
MOUSSE | CAKE | RAGOUT | VANILLA ICE CREAM
CHOCOLATE SAUCE
9.75

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SELECTIONMENU

3-COURSE MENU WITH SOUP	43,00
3-COURSE MENU WITH STARTER	47,00
4-COURSE MENU WITH STARTER AND SOUP	53,50

STARTERS

BEEF CARPACCIO

TRUFFLE MAYONNAISE | ARUGULA
PARMESAN CHEESE | PINE NUTS | CHERRY TOMATOES

CARPACCIO FROM THE WINTER GARDEN *v

ORANGE VINAIGRETTE | RUTABAGA | KOHLRABI | BEETROOT
GOAT CHEESE MOUSSE | CARAMELIZED PEARS | WALNUTS

SALMON TIRAMISU

MASCARPONE | BABY SPINACH | AVOCADO
MANGO | POMEGRANATE | CAVIAR | TOAST

SOUP

CHEESE & LEEK CREAM SOUP *

BAKED BEEF CROQUETTES | POTATO CROUTONS
CREAM CHEESE

CURRY LENTIL SOUP v

CORIANDER | FALAFEL | SESAME FOAM

MAIN

PORKSCHNITZEL IN PRETZEL CRUST

CREAMED MUSHROOMS | FRIED POTATOES | SMALL SALAD

VENISON GOULASH

APPLE-RED CABBAGE | MUSHROOMS | POTATO-RUTABAGA MASH

PAN-FRIED REDFISCH FILLET

SAFFRON FOAM | APPLE-POINTED CABBAGE Á LA CRÈME
CARAMELIZED WALNUT RISOTTO

CARAMELIZED WALNUT RISOTTO

TURNED VEGETABLES | BRAISED CHERRY TOMATOES

DESSERTS

POMEGRANATE CRÈME BRÛLÉE

FRESH FRUITS | DARK CHOCOLATE ICE CREAM

APPLE MEETS PEAR v

MOUSSE | CAKE | RAGOUT | VANILLA ICE CREAM
CHOCOLATE SAUCE

BLACK FOREST CHERRY-CHEESECAKE

CHERRY SORBET | VANILLA SAUCE | AFTER EIGHT MOUSSE

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