



### Schilling's delicacies

#### **Vitello tonnato tower**

*with capers, lemons and basil*

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#### **North Sea turbot in champagne**

*on green pea risotto*

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#### **Salmon trout from "Bad Gandersheim"**

*in lemon-pepper gravy*

\*\*\*

#### **Fried scallop**

*in Provençal fish stew*

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#### **Small refreshment**

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#### **Roebuck in cherry-balsamic-sauce**

*with fresh chanterelles*

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#### **Predessert**

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#### **Black Forest cake "different"**

or

#### **Selected raw milk cheese**

€ 129.00

For the smaller appetite:

#### **Vitello tonnato tower**

#### **North Sea turbot in champagne**

#### **Salmon trout from "Bad Gandersheim"**

#### **Roebuck in cherry-balsamic-sauce**

#### **Black Forest cake "different" or cheese**

€ 99.00

And if even smaller, then:

#### **Vitello tonnato tower**

#### **North Sea turbot in champagne**

#### **Roebuck in cherry-balsamic-sauce**

#### **Black Forest cake "different" or cheese**

€ 79.00



### STARTERS:

**Vitello tonnato tower** with capers, lemons and basil

€ 23.50

Grilled **vineyard peach** with cream cheese, roasted nuts

€ 21.50

and warm potato pizza

**Salmojero** - cold Andalusian vegetable soup with grilled vegetables

€ 16.50

and burratinis

### MAIN DISHES:

Provençal "**bouillabaisse crème**" with fried blue white fish and rouille

€ 38.50

**North Sea turbot** in champagne on green pea risotto

€ 42.50

Vegetarian **vegetable-meatball** on ratatouille with wild garlic gnocchi

€ 22.00

**Saddle of roebuck** in cherry-balsamic sauce with fresh chanterelles

€ 46.00

Irish **saddle of lamb** on couscous with grilled Mediterranean vegetables

€ 40.00

### DESSERTS:

"**Hugo's**" - ice cold - elderflower champagne jelly with baked flowers

€ 14.00

and elderflower ice cream

**Black Forest Cake** "different"

€ 16.00

Selected **raw-milk cheese** with grapes and fig mustard

€ 15.00

### OUR „TAVERNMENU“

**Summery leaf salad** with roasted pine nuts

€ 10.00

**Calf-meatball** from the tube with mashed potatoes

€ 18.50

and "**Leipziger Allerlei**"

**Apricot sorbet** on greek cream yoghurt

€ 10.00

**Price for menu! € 33.00**

**Sundays we additionally offer our „4-courses-surprise-menu“**

**for 44.-- € per person,**

**only served when ordered by the complete table.**