

M E N U E

HOTEL-RESTAURANT-NEUHAUS



SOUP

SALSIFY SOUP

with smoked chicken breast
and sepia foam **9,00 €**

CONSOMMÉ OF GAME

with porcini mushrooms **10,00 €**

STARTERS

MIXED SALAD

with raw vegetable salads, seeds,
marinated feta cheese **11,00 €**

PUMPKIN VARIATION { VEGAN }

grilled, jellied and pureed with
coconut and curry **16,00 €**

SCALLOPS

on saffron risotto and
herbal foam **20,00 €**

HOME SMOKED SALMON

ginger crème fraîche,
potato fritter, mango
cucumber salad **18,50 €**

TARTARE OF VEAL

with Iserlohn mustard mayo
and cabbage salad **18,00 €**

MAIN COURSE

FRÖNDENBERGER LEG OF CHICKEN

curry marinade, two kinds of rice,
roasted vegetable, sesame **25,00 €**

WIENER SCHNITZEL

with fried potatoes, **28,00 €**
cucumber salad
as a small portion **22,00 €**

CARRÉ OF DUROC PORK

local dark beer sauce, **27,00 €**
cabbage, rosemary potatoes

DUET OF VENISON

braised and short fried **30,00 €**
cranberry jus, celery puree,
Brussels sprouts, Schupfnudeln

FILLET OF TURBOT

with gremolata, risotto **32,00 €**
and parsley root

CANADIAN RUMPSTEAK

180g, with root vegetables, **35,00 €**
potato gratin, mountain cheese,
café de paris butter
250g **44,00 €**

BREAST OR LEG

of goose with apple jus, **34,00 €**
red cabbage and dumplings

VEGAN POLENTA

with roasted vegetables, **21,00 €**
spinach, cashews