



Group Dining & Events Set Menu 2 £58pp

Lachs Roulade 305 kcal

Smoked salmon roulade, spinach crepe, mixed leaves, trout roe

Feldsalat 468 kcal

Beetroot carpaccio, Lamb's lettuce, Shaved Gruyere, honey & poppy seed dressing

Topinambur Suppe 375 kcal

Jerusalem Artichoke soup, brown shrimps, chervil oil

Black Forest Style Salad (VG) 455 kcal

Butterleaf, cucumber, grated carrot & radish, potato salad, mustard Vinaigrette

Schwäbischer Rostbraten 1065 kcal

Sirloin, spätzle, broccoli, red wine jus, crispy onions

Bach Forelle 486 kcal

Trout fillet, beetroot potatoes salad, dill vinaigrette

Aubergine (VG) 898 kcal

Maple syrup glazed aubergine, beetroot hummus, sesame dressing, cress

Pfälzer Bratwurst 1054 kcal

Grilled Pork sausage, sauerkraut, creamed potato, onion jus

Apfelstrudel 516 kcal

Apple strudel, warm vanilla sauce

Schwarzwälder Kirschtorte 707 kcal

Black Forest gateau, whipped fresh cream

Haselnussmousse (VG) 424 kcal

Strawberry bonbon, chocolate crumble

Käseteller 515 kcal

Selection of cheese, apple chutney, rye bread cracker

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.