

# s p e c i a l s

<b>Scallops</b> on marinated spaghetti pumpkin with wild herbs	<b>12,90</b>
***	
<b>Crispy blackpudding ravioli</b> with peas - wasabi cream	<b>10,90</b>
***	
<b>Trofie ( pasta )</b> with shiitake mushroom, ginger, autumn vegetables & Tête de Moine	<b>14,90</b>
***	
<b>Sea bass , Prawn &amp; Octopus</b> on grapes - sugar snaps risotto	<b>22,90</b>
***	
<b>Pikeperch filet</b> on creamy pumpkin risotto	<b>20,90</b>
***	
<b>Wild Boar medaillon &amp; pheasant</b> with white styrian polenta, pumpkin, mangold & pear	<b>21,90</b>
***	
<b>Slices from veal liver</b> with pumpkin cream and dates-wrapped with bacon	<b>18,90</b>
***	
<b>Sirloin steak from the Uruquay Angus beef</b> with cherrytomatoes, roasted paprika, fried potatoes & green pepper sauce	<b>26,90</b>
***	
<b>Flanksteak from the Herford Texas beef</b> with pumkin ravioli, cranberrys & basil	<b>25,90</b>
***	
<b>Chocolate-fondue</b> <u>(full cream milk, bittersweet or white chocolate of your choice )</u> with fresh fruits	<b>8,90</b>