Peters

RESTAURANT

Recommendations

Starter

Lamb's lettuce / potato dressing / sprouts / seeds / croutons [5g,8]	11.50
optionally with: - smoked duck breast	5.50
- goat cheese wrapped in bacon [11]	4.50

Soup

Pumpkin-coconut-soup/pumpkin seeds/pumpkin seed oil [5,11,13] vegan	6.80

Main courses

Zander fillet / Beurre blanc / Creamed savoy cabbage with champagne Grapes / Bacon crisp / Parsley potatoes [1,3,10a,11,13]	31.50
Pumpkin risotto / Smoked duck breast / Parmesan / Cress [5,11,13]	22.50
Roasted rack of lamb (medium-rare) / Port wine jus Pumpkin vegetables / Gnocchi [1,7,10a,11,13]	29.50
Baked meat praline of braised Allgäu beef Remoulade sauce / Potato salad and lamb's lettuce [6,8,10a,11,13]	22.00
Venison loin / Spiced jus / Creamed savoy cabbage Bread dumpling (sliced) [1,7,10a,11,13]	33.50

Dessert

Chocolate tart/coffee gel/quince sorbet[5f,7,11,13]	8.50
One scoop of vanilla ice cream/pumpkin seeds/pumpkin seed oil[5,7,11]	4.50

Alle Preise in Euro.

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Aperitif

Autumn Aperol

Pear juice/Aperol/Prosecco/Sparkling water/Ice 0.2l 6.50

Wine recommendation

Feudo Arancio Rosso Terre Siciliane

A charming, well-structured wine, born from a blend of the internationally renowned Syrah and the Sicilian Nero d'Avola. Fruity notes of blackberry, raspberry, and cherry blend with hints of tobacco and vanilla, which emerge from aging in wood. 0,10 l 5.50

0,25 l 9.50

Weißer Milan White Wine Cuvée

QW dry, Weingut Clauss, Lake Constance - Baden

A cuvée of Pinot Gris, Sauvignon Blanc, and Müller-Thurgau. The nose is fruity and fresh, characterized by typical aromas of Sauvignon Blanc. Light on the palate, with a ripe acidity. 0,10 l 5.00

0,25 l 9.00

Wine is a thing wonderfully suited to humans, provided it is used wisely and in moderation, in both good and bad health.

Hippokrates

Alle Preise in Euro.