



Menu

✕ 3 Course Menu

› Starter, main course and dessert

54,00 euros/netto

👑 5 Course Menu

› Starter, soup, main course intermediate course and dessert

75,00 euros/netto



› classic selection

vegan selection <

✕👑 Starter

Vorwerck's Tomato Lotus - The Legend

Foam of tomato essence with slices of red wine shallots,
basil on carpaccio of Montserrat tomato and pesto

👑 Soup

Ode to spring

Velvet soup of kohlrabi with kohlrabi ring,
herb crostini and beetroot chips

✕👑 Main course

Veal steak au gratin with onion crust
on balsamic port wine jus with spicy vegetable
julienne and rosemary potatoes

Baked sweet potato (vegetarian)
filled with pearl barley risotto and azuki
beans on purple mashed potatoes

Roasted fillet of Havel pike-perch
on lime white wine sauce with oriental leek-
mango vegetables, served with Canarian
boiled potatoes

Steamed beetroot
with potato gratin, cauliflower
velvet puree, almond butter
and fresh horseradish

👑 Intermediate course

Quartet of Spanish cheese
with walnuts, grapes and fig mustard

Timbale of couscous Greek style
on wild herb salad with nuts

✕👑 Dessert

Vorwerck's Cheesecake
caramelized with warm wild berries

Chia vanilla pudding
with warm wild berries

✕ 3 Course Menu

> Starter, main course and dessert

72,00 euros/netto

👑 5 Course Menu

> Starter, soup, main course intermediate course and dessert

92,00 euros/netto



> classic selection

vegan selection <

✕👑 Starter

Goat cheese baked with honey
on olive crostini smoked with rosemary
on wild herb salad

Tofu baked with maple syrup
on olive crostini smoked with rosemary
on wild herb salad

👑 Soup

Sea buckthorn soup
with scallops

Ode to spring
Velvet soup of kohlrabi with kohlrabi ring,
herb crostini and beetroot chips

✕👑 Main course

Gratinated monkfish fillet with onion crust
on saffron sauce with marinated seaweed-green
cabbage salad and potato-lemon terrine

Roulade of potato rösti
stuffed with poached vegetables and
served on tomato and bean ragout

Veal steak au gratin with onion crust
on balsamic port wine jus with spicy vegetable
julienne and rosemary potatoes

Venison Goulash 'Baden-Baden'
with homemade 'Spaetzle' (egg-noodles)

👑 Intermediate course

Quartet of Spanish cheese
with walnuts, grapes and fig mustard

Steamed beetroot
with cauliflower velvet puree

✕👑 Dessert

Classic crème brûlée
with apple-rhubarb compote

Light lemon sorbet
infused with champagne

CHEF'S menu