

Grüner

SUMMER MENU

SNACKS	roasted pumpkin seeds	3
	beet-pickled hard boiled eggs	4
	canapés of smoked salmon mousse or liverwurst	5
	liptauer cheese, radishes, celery, pretzel croutons	7
APPETIZERS	english pea soup, crème fraîche, mint	7
	melon & speck	7
	juniper cured chinook salmon, cucumber-radish salad, mustard sauce, dill	10
	tarte flambée — alsatian "pizza" w/ onions, smoky bacon & crème fraîche.	9
	maultaschen - swabian "ravioli" filled with spinach beef and pork, served in broth with chives	10
	country pâté, pickled cherries, cornichons, mustard	8
	rabbit & foie gras terrine, frisée, pickled asparagus & baby carrots.	13
	charcuterie sampler — speck, salame gentile, spicy coppa, country pâté, grain mustard, cornichons, bread & butter pickles, liverwurst canapés,	12
	a selection of alpine cheese, toasted hazelnuts, sliced apples, muesli cracker, strawberry preserves	8/12
SALADS	shaved radishes, styrian pumpkin seed oil, cider vinegar, dill, chervil, chives, pumpkin seeds	6
	"grüner" salad — lettuces, chickweed, carrots, fennel, chiogga beets, celery, scallions, cucumbers, cherry tomatoes, sunflower seeds, pretzel croutons	9
	belgian endive, gruyère, speck, toasted walnuts, chives, creamy mustard vinaigrette	10
	green beans, sliced duck breast, blackberries, hazelnuts, riesling vinagrette, crispy shallots	12
ENTRÉES	house made sausages — bratwurst and saucisson, sauerkraut, yukon gold potatoes, sweet mustard	14
	choucroute garnie — house made sausages, cider braised pork belly, house-cured pork tenderloin, sauerkraut, yukon gold potatoes, sweet mustard	22
	zucchini, ricotta & basil dumplings, fava beans, sugar snap peas, butter, parmesan	15
	sauteed calves liver, house made bacon, sauteed onions, "himmel und erde"— mashed potatoes and apples.	16
	chicken schnitzel, red wine poached bing cherries, potato-cucumber salad	16
	grilled golden trout, herb salsa verde, green beans, toasted almonds, yukon gold potatoes	17
	spätzle, braised rabbit, morels, english peas, riesling, crème fraîche, tarragon & crispy shallots	21
	mixed grill — herb stuffed quail, duck boudin sausage, spring onion, green lentils, pancetta, mustard sauce	21
	grilled flat iron steak, caraway spiced beets, horseradish cream, watercress	22