



She main thing

Alsatian char 32 €
with wild garlic potatoes, rapeseed hollandaise
and flamed asparagus

Braised ox cheeks 28 €
with creamy bean cassoulet, parsley purée
and roasted onion ash

Breast of Prignitz country chicken 26 €
served with its feed, sweet corn prepared 3 ways

Boiled veal from the Odenwald 29 €
with oven-roasted heritage carrots fresh from the
field, potato and apple mash, and horseradish
velouté

Homemade salmon raviolo 26 €
with shellfish foam, pea cream and crispy celeriac

Original Wiener Schnitzel from veal 31,50 €
with Dagobertshausen potato purée and cucumber
salad, served with hand-stirred wild cranberries
children's portion 16,50 €

Cordon Bleu of Havelland apple-fed pork 29 €
with country ham and mountain cheese, served
with Dagobertshausen potato purée and cucumber
salad

Vegan celery spring roll 24,50 €
with beetroot, horseradish and green sauce

Vegetarian stuffed aubergine 23 €
on Parmesan risotto and mascarpone cream

Something sweet to round off ...

Belgian chocolate cake 14 €
with coffee ice cream, vanilla crumble
and raspberries

Tyrolean curd cheese dumplings 13 €
with AROMA raspberry ice cream and apricots

**Strawberry tartlet from the fields
of Dagobertshausen** 14 €
with AROMA butter biscuit ice cream

Greetings from AROMA... 3,50 €
daily fresh premium ice cream flavors
from our Marburg ice cream manufacture

Small bite

Pickled buttermilk kohlrabi 14 €
with Belper Knolle cheese and garden herbs

Wild herb salad from Keltenhof 16 €
with 7-herb dressing, pickled asparagus
and oven-baked bread

Raspberry cured salmon 18 €
with chilled cucumber soup and horseradish

Beef tartare 21 €
with truffle mayonnaise, cured egg yolk
and crispy potatoes

Green sauce 2026 15 €
with onsen egg, asparagus salad and watercress

Shere is some soup left ...
... seasonally appropriate, varied,
yet always delicious.

Allergen menu

Our separate allergen menu will gladly provide you with information about the allergenic ingredients contained in the dishes. Please ask us for this additional menu.

Children's dishes

We are happy to prepare them according to your wishes.





Meat delight

We have compiled a selection of the best and most aromatic types of meat.

We guarantee you pure and unadulterated indulgence in the form of a “proper” piece of meat on your plate.

American Rumpsteak

Peter Meyer's Farm, Nebraska

An American rump steak is a classic cut from the hind-quarter of the beef, taken from the striploin and characterized by a fine fat cap. This layer of fat keeps the meat juicy during grilling or pan-frying and adds rich flavor while maintaining a tender texture with a firm bite. The American rump steak from Peter Meyers Farm in Nebraska comes from cattle raised in the wide grasslands of the American Midwest. Thanks to careful farming and balanced feeding, the meat develops fine marbling, an intense flavor, and exceptional juiciness, as known from classic American steakhouse steaks.

ca. 300 g

42 €

American Flank Steak

Peter Meyer's Farm, Nebraska

Flank steak is the best-known steak in the USA. Properly prepared, the steak is tender and flavorful. Especially when it has the outstanding characteristics of the Peter Meyer's Farm cattle. After grilling or frying, cut the flank steak in half lengthwise in line WITH the grain, then AGAINST the grain into thin slices and season with just a few flakes of salt to finish.

ca. 350 g

39 €

Hereford fillet of beef

Donald Russel, Irland, Matured for 21 days

The Hereford cattle breed is one of the few cattle breeds that produce a high degree of marbling even when fed purely on grass. The fine fat veins give Hereford beef a well-rounded meat flavor. Ireland's ideal climatic conditions allow the cattle to be kept outdoors from March to October. High humidity and constant Irish rain keep the grass lush and green, and therefore form an ideal forage basis. The American term tenderloin is known here as fillet and lies under the back muscle, an area that is hardly ever strained. The meat is therefore particularly fine-fibered and lean.

ca. 180 g

45 €

ca. 300 g

69 €

Ibérico Fillet from the countryside pig

Fillet, Spain, acorn-fed

The fillet of the Ibérico pig is considered a particularly fine cut – tender, juicy, and with a refined texture. It is obtained from the inner loin muscle, which is rarely used in the animal. This results in exceptionally soft meat that practically melts in the mouth. The natural acorn-fed fat gives the fillet its distinctive nutty flavor and fine, intramuscular marbling. In Spanish cuisine, it is a highlight for lovers of high-quality meat – roasted on its own or gently grilled, it is a true delicacy.

ca. 200 g

33 €

Side dishes & sauces

With every dish, we serve a side dish and a sauce of your choice:

Side dishes:

Seasonal pan-fried vegetables, French fries, wild garlic potatoes, mashed potatoes, seasonal side salad

Each additional side dish

6 €

Sauces:

Homemade BBQ-Steak-Sauce or herb butter

Each additional sauce

4 €

Barolo Jus

6 €