



Dear Guests,

being an excellent host by providing highest quality hospitality services to reach guest satisfaction has always been regarded as an expression of a refined way of living and remains our commitment.

We are especially dedicated to offering you enjoyable and pleasant hours in our restaurant so that you can forget the worries of everyday life.

For these reasons, we are always eager to fulfill your wishes and serve you the best from our kitchen and cellar, both delicious and appetizing.

Unfortunately, we could not recruit the wizard „Gandalf“ to be a part of our kitchen staff. By the fact that we are preparing your dishes fresh and „a la minute“, it might take a little time to serve your dish.

Therefore, we kindly ask for your patience. Thank you very much.

Any wishes or recommendations what could be done better are always welcome. And for sure we like to hear your praise for a pleasant stay in our Restaurant.

So please, let us show you what it is like to be served like a king and looked after like a princess.

We hope you enjoy a wonderful dining experience.

Your Häcker family & staff team

TAFELN WIE  
DER GOETHE.  
GENIESSEN WIE  
DER KAISER





## Appetizers

- Argentine red prawns** <sup>\*(2,7)</sup>  
with herb butter and lemon oil,  
oven-baked / 21,00 €
- Tuna medaillons** <sup>\*(D,K,1a,3,4,10,11)</sup>  
fried in sesame oil  
on garden cress, with lime cream / 23,00 €
- Venison back carpaccio** <sup>\*(8a)</sup>  
with walnut oil  
and pomegranate seeds / 21,50 €

## Soups

- Foamed sugar snap pea soup** <sup>\*(1a,3,7)</sup>    
with blood sausage dumplings / 9,50 €
- Saffron soup** <sup>\*(2,7)</sup>   
with crayfish tails / 12,00€
- Beef consommé** <sup>\*(1,3,7,9)</sup>  
with herb crepes / 9,50€
- Game essence** <sup>\*(1,7,9)</sup>  
with chervil dumplings / 10,50€

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## Meat Dishes

- Wiener Schnitzel** <sup>\*(1a,3)</sup>  
breaded veal schnitzel  
with lingonberries and French fries /32,50€
- Rump steak slices** <sup>\*(B,C,9)</sup>  
with thyme paprika and bacon potatoes /38,00€
- Lamb medallions** <sup>\*(7,9)</sup>  
with tomato and mountain cheese gratin,  
zucchini, and polenta terrine /39,50€
- Venison back** <sup>\*(1a,3,9)</sup>  
pink roasted, with cranberry sauce,  
pointed cabbage, and potato dumplings /46,00€
- Grilled Angus beef fillet steak** <sup>\*(1a,3,7,9)</sup>  
with beef crust, broad beans,  
and potato fritters /44,00€
- Prime boiled veal** <sup>\*(1a,7,9)</sup>  
with root vegetables, horseradish sauce,  
and mashed potatoes /34,50€

The salad from the buffet is included with these dishes.

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## Fish dishes

### Whole Atlantic sole <sup>\*(1a,4,7)</sup>

fried in butter,  
served with herb potatoes

/49,00€

### Fried fillet of gilt-head bream <sup>\*(1a,4,7,8b,d)</sup>

with lemon risotto, pesto  
and cherry tomatoes

/34,50€

### Grilled scallops <sup>\*(D,F,1a,12,14)</sup>

with ribbon noodles, olive oil, dried tomatoes,  
garlic, and chili

/39,50€

## Vegetarian Dishes

### Fried bread dumplings <sup>\*(D,1a,3,7)</sup>

with wild mushroom ragout  
in chive cream sauce

/28,50€

### Penne pasta <sup>\*(B,D,F,1a,7,8d)</sup>

with antipasti vegetables, fried arugula,  
and tomato pesto

/28,50€

### Gnocchi <sup>\*(1a,3)</sup>

on beetroot and spinach  
with fried goat cheese

/29,50€

The salad from the buffet is included with these dishes.

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## Desserts

**Lime cheesecake** \*(A,B,1a,7,8c)  
with Valrhona chocolate ice cream /13,50€

**Almond nougat pastry** \*(1a,3,6,7,8c)  
with orange-mint salad  
and yoghurt ice cream /13,50€

**Pear in tempura batter** \*(E,1a)   
with elderberry sauce  
and pear sorbet /12,50€

**Little cheese selection** \*(7,10)  
with grapes and fig mustard /12,50€



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### List of allergens and additives requiring declaration

#### Declarable additives

A	Colorant
B	Preservative
C	Natrium or Potassium
D	Antioxidant
E	Flavor enhancer
F	Sulfite
G	Iron II Lactate
H	Beeswax, Shellac, Camaube, Candelillawax, Polyethylenwaxoxidate., Montanic acid ester
I	Phosphate
J	Milk protein
K	Sweetening agent
L	Sugar and swetening agent
M	Several sweeteners
N	with serveral kinds of sugar or sweetener



vegan option available

#### Declarable allergens

- 1 Gluten a) Wheat b) Rye c) Barley
- 2 Shellfishes
- 3 Egg
- 4 Fish
- 5 Peanuts
- 6 Soya
- 7 Milk/ Lactose
- 8 Shell fruits a) walnuts b) cashews  
c) hazelnuts d) pine nuts
- 9 Celery
- 10 Mustard
- 11 Sesame
- 12 Sulfur and Sulfite  
more than 10 mg/kg or 10 mg/1
- 13 Lupins and their derivatives
- 14 Molluscs and their derivatives



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