

# Our SPECIAL MENU

## Appetizer

**CHANTERELLES FRIED** in HERB BUTTER  
on scrambled eggs, Heide special smoked ham and roasted spelt bread

## Soup

**CREAMY CHANTERELLES SOUP**  
garnished with chanterelle and croutons

## Main Course

**STRIPS of ANGUS BEEF**  
with chanterelles, berries and all kinds of beans, refined with calvados,  
served with creamy mashed potatoes and fried onions

## Dessert

**AVOCADO COCONUT ICE CREAM**  
on strawberry nectarine salad, with basil,  
walnut and date in dark chocolate coating

or

**FRENCH CHEESE SELECTION (3 varieties)**  
with pear mustard and walnuts in honey

3-Course-Menu\*

**€ 36,90**

per Person

4-Course-Menu

**€ 47,50**

per Person

\* consisting of soup , main course and dessert

Our wine recommendation:

**GRAUBURGUNDER**  
KABIETT EICHSTETTER HERRENBUCK <sup>1</sup>

*White wine, Germany, Baden  
dry, low in acidity, refreshing, harmonious*

**€ 7,00** per glass 0,2l