

For our English speaking guests!

Soup

- ▶ „Gaisburger Marsch“ 17
Fish soup with shellfish and lobster-spaetzle
- ▶ 3 * Ox 14
Ox tea with organic milk, two kinds of Ox

Salad

— also as a main course —

- ▶ Wasabi-cucumber-spaghetti with sesame 7
- ▶ Side salad with sherry vinegar 8
- ▶ Salad „Werner“ 15
Confit honey tomatoes, avocado, pine nuts and flamed goat cheese
- ▶ Richter's Super Food Mixed-Salad from Keltenhof
– Baby spinach, watercress, Kale, baby leaf –
Agave balsamic and grapeseed oil
- ▶ plain 9
- ▶ with Asian style chicken stripes plus 5
- ▶ with flank steak stripes plus 8

For our English speaking guests!

Starter/ Middle course

- ▶ „Der Kraatz“ Vitello style 2018 22
Sashimi from yellowfin tuna, prime boiled beef of Wagyu
with green sauce from Frankfurt and soft boiled quail egg
- ▶ Carpaccio from Txogitxu beef with crème fraîche and pesto 17
- ▶ Soft scrambled black pudding with young garlic 12
- ▶ Tarte Tatin with black pudding, potatoes,
sour cream and pickled onions 16

- ▶ *Holy Trinity — in our way —* 22
BBQ Pulpo & Mangalica
Pulpo Chorizo, slow cooked Mangalica pork belly and grilled pulpo glazed
with honey and liquorice

Pasta/Risotto

- ▶ Truffle- spaghetti with carpaccio from Txogitxu beef 18
* Starter
- * Main 34

- ▶ Deconstructed German ravioli with lobster, scallop and bisque 17
* Starter
- * Main 35

- ▶ „Hannahs“ daily Risotto please ask! ...?

For our English speaking guests!

Vegetarian

„Franzi“ loves purple

- ▶ Purple sweet potato gnocchi's with thyme butter, honey tomatoes, pecorino and pesto
- * Starter 13
- * Main 20

„Tomas“ Veggi Burger

- ▶ Beetroot with feta, brioche bun, wild herbs and mango-chutney, Mega Fries and sour cream 18

Dear Vegan!!!!

- ▶ King trumpet mushrooms, cooked in lime stock, with candied orange peel, watercress, passion fruit sorbet and purple potatoes 23

- ▶ Savoury Baklava 19
- Baked dates with tomato-chili-coulis and salad of bulgur

Fish

In Memory of Kamp'ner Pesel

- ▶ Duet of pan fried fish aka „Pannfisch“ 27

Classic style: with fried potatoes and Dijon mustard sauce

&

Japanese style: with yellow radish and mashed potato with wasabi

„Stefans“ Portuguese Cod

- ▶ Cod Portuguese style 26
- with Caldeirada stock, Passe -Pierre algae and crustacean crunch

...battle of the greatest!

- ▶ North Sea Turbot and Lobster 48
- with braised gherkins and creamy mashed potatoes

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Meat

- ▶ Black feathered chicken in two courses 31
Fried thigh and drumstick with spicy popcorn and BBQ mayo

and then...

glazed breast with verjus, potato gratin, on salt baked shallots and salsify

- ▶ Crunchy Chinta Senese pork chop 36

with pear, -beans, -bacon cassoulet and mashed potatoes
*- 1000 years old breed from Tuscany
the Italian version of the Iberian black pigs*

- ▶ Lamb chops with herbal crust, wild cauliflower, 42
root vegetables and handcrafted German pasta with poppy seeds

- ▶ Ossobuco and braised veal cheeks 29
with plenty of sauce, root vegetables and smoked potato crème

- ▶ Richter's Wagyu Burger (300g Beef) 36
with bacon jam, bacon, watercress, Old Amsterdam cheese,
lingonberries, jus, fries and truffled mayonnaise

... also suitable for women, there are gloves!

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Steaks

▶ US- Prime Rib Eye	49
▶ US- Entrecôte 300 grams	46
▶ Fillet of beef from Txogitxu (<i>fat old cow</i>) Ladies Cut 180 grams	38
Original Cut 220 grams	49

Side dish:

- bernaise, herbal butter, BBQ, fries, jus
truffled mayo, spinach, grilled vegetable

Extra charged side dishes (plus 3€)

- Champagne Sauerkraut, green beans, salsify, root vegetables, potato gratin,
mashed potatoes, fried potatoes, mega fries, sweet potato fries,
smoked potato crème

Always hot?

Then there is Richter's
Chili traffic light or for
the Daring René Special

Chilipoint at Richter's

If you like, you can choose chili for all your dishes.

For more than 20 years I have been working with chili and I used to think that spiciness destroys everything!

This is not the case; correctly dosed, it produces an incredible amount of taste and sense. The degree of sharpness is named after Wilbur L. Scoville. At some point he determined that capsaicin needs a certain amount of water to be neutralized. For example, Tabasco has 2500 Scoville, which means you need 2500 drops of water to completely neutralize the heat. I would like to introduce you to Chili and show you how versatile Chili can be used. So far the Bhut Jolokia with 1 million Scoville was considered the hottest chili pepper in the world!

And by the way, you can also get it here with us! Again and again the fight is inflamed, with chillies that blow everything up. - Trinidad Scorpion Butch Taylor, about 1.3 million - Trinidad Moruga Scorpion, about 1.5 million Both varieties from a farmer from Australia. But since the end of 2013, the „PuckerButt Pepper Company Fort Mill“ in South Carolina has beaten everyone: The „Carolina Reaper“ with up to 2.2 million has eclipsed everything previous! But don't worry: we'll start very small! But you can choose your degree yourself - you get 3 Chilis and off you go ...

Have fun!

Your René Richter

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Dessert

- ▶ „Kosakenzipfel” White mokka parfait with lemon custard 13
- ▶ Nougat tarte with crumble, chips and tangerine sorbet 14
- ▶ Escoffier classic Pear Helene 16
- ▶ Halo – Halo from the Philippines 12
Chocolate with Ube(Purple Yam) ice cream,
candied fruits and chickpeas

Cheese

- ▶ Vacherin Mont-d’Or with baguette and potatoes 16

Kids

- ▶ Spaghetti Bolognese 10
- ▶ Kids Beef Burger Academy with Fries 12
- ▶ Fried chicken- Schnitzel with creamy carrots and mashed potatoes 10
- ▶ Chocolate crème with vanilla custard 5