

STARTERS

pastrami from regional venison 14 €
roasted focaccia pickled vegetables truffle crem

“Badische Tapas” (up from 2 guests) p.P. 12 €
6 delicacies from our regional kitchen as stater, finger food or snack

variation of wild prawn 15 €
seaweed salad sesame coconut-lemongras-emulsion

small salad bowl ^V 5 €
croutons pickled radish balsamico-vinaigrette

BRASSERIE CLASSICS

venison burger in a roasted brioche
cheese bacon cole slaw sweet potato chips
16 €

venison sausages
homemade pickled cabbage
mashed roasted potato fried onions
13 €

SOUP & INBETWEENERS

fish soup 10 €
sea food kroepoek passe pierre

mousseline soup of pumpkin ^V 8 €
passionfruit curry parsley

poched free ranged egg ^V 14 €
summertruffle wild herbs potato

escargots ½ dozen 8 € / 1 dozen 14 €
brie herb butter roasted sourdought bread

V= vegetarian

Also we can prepare special food in consideration of allergies. Please ask your service-employee.



VEGAN MENU

beet root carpaccio ^{9€}
lentil vinaigrette quinoa wild herbs

pumpkin & potato-hash brown ^{20€}
peppers coriander sauce grilled courgette mushrooms

camamelices banana ^{9€}
peanut chocolate cocos

3-courses menu
35 €

SUROPRIZE TASTING MENU

6-courses 86 €
Enjoy our regional creative kitchen

corresponding wines for your 6-course-menu 39 €
each course with a glass of wine (0,1L)

FLAIR - MENU

terrin from creamy cheese ^{8€}
brie basil sorbet herbs

pork roast with crackling ^{20€}
Beer sauce root vegetables mashed potatoes

apple fritters ^{7€}
sugar with cinnamon cream-ice cream sabayone

3-courses Menü
33 €

MAIN COURSE

saddle of wild boar 25 €
macadamia-crust sweetheard cabbage potato noodles

stuffed savoy cabbage leaves ^V 20 €
black chantarelles pumpkin shallot

katfish 26 €
chorizo foam leek regional lentils

turbot filet 27 €
beurre blanc baby spinach potato risotto

Limousin beef fillet from Kästels farm 33 €
mushrooms broccoli potato-soufflée

ERCK-CLASSICS

Wiener Schnitzel from regional veal
potato-cucumber-salad cow berries
23 €

ragout from regional venison
chanterelles bread dumplings herb salad
20 €

ERCK-CLASSICS

“Ercks”- dessert plate 8 €
Espresso & small dessert variation

plum tarte tatin 11 €
white chocolade salty caramel ice-cream almond

variation of homemade sorbets 7 €

frensh raw milk cheese 12 €
5-sorts fig mustard bread

We like to ask friendly to choose up from 10 guests a uniformly menu or unifirmly dishes.