



Seasonal food offers „spring”

Starters

“HCC“ organic salad with bell pepper, tomato
cucumber and bean sprouts with homemade dressing ^{9,10,12} 

small 5,50 €
large 7,50 €

baked egg ^{1,3,10,A} on rocket and fried wild garlic,
served with honey-mustard vinaigrette ¹⁰ 

Upgrade your starters with the following components:


Tofu ⁶  3,50 €
fresh goat cheese ⁷  4,50 €

From our selected butchery in Pattensen
beef stripes ^A 6,50 €

From our appropriate farm
stripes of chicken breast ^A 7,50 €

Freshly caught from sustainable fisheries
dolphin fish ^{4,7,A,B} 6,50 €

Soup

carrot ginger soup ^{7,9} with cream cheese and herb filled wan tan ^{1,3,7}  5,50 €



Main Courses

sautéed beetroot with lentils and leek, served with wild garlic yoghurt ⁷ 🌱	7,50 €
sous-vide cooked carrots on potato-onion-mash ⁷ and thyme gravy ^{6,9}	7,60 €
Falafel ¹ with young spinach, pickled red cabbage and homemade Hummus 🌱	7,80 €
Ricklinger goat cheese ravioli ^{1,3,7,A} served with melted tomatoes and fresh rocket 🌱	10,70 €

Upgrade your main courses with the following components:

tofu ⁶ 🌱	140 g	3,50 €
From our selected butchery in Pattensen		
saddle steak ^A	160 g	4,50 €
pork fillet ^A	2x80 g	6,50 €
beef sirloin steak ^A	180 g	7,00 €
From our appropriate farm		
chicken breast ^A	160 g	7,50 €
Freshly caught from sustainable fisheries		
pikeperch ^{1,4,A,B}	140 g	7,50 €
dolphin fish ^{1,4,A,B}	140 g	6,50 €

Desserts

seasonal dessert variation "Stadtspark" ^{1,3,5,6,7,8,11,A}	7,50 €
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