Food

Aperitif

VOLÉE AMÉRE 0.0 %. 9
blood orange | bitter lemon | with subtle herbal notes

Golden Apple 9
Belsazar vermouth | lemon | apple | ginger Ale

Andalö Spritz 9
Sea Buckthorn Liqueur | Prosecco | Soda Water

OUR RECOMMENDATION

Venison loin steak 36
apple-red cabbage | potato mille-feuille | juniper jus

Pan-fried pike-perch 28
celeriac cream | creamed savoy cabbage | dill beurre blanc

Grilled Salsity 22
wild mushrooms I apple | parsley oil | potato cream

Pink duck breast 26
pumpkin vegetables | baby potatoes | orange jus

STARTERS

Beetroot Salmon 12,5
apple and cucumber relish | pumpernickel crunch | horseradish cream

Beef tartare 16,5
tartar sauce | mustard cream | quail egg | brioche | cress

Cream of pumpkin soup 9,5
pickled pumpkin I roasted hazelnut

Gratinated goat's cheese 14,5
brioche | pear chutney | walnut | lamb's lettuce

Grilled prawns 14,5
salsify | walnut | Birnen Chutney

Caesar salad 10,5
grilles romana | Caesar dressing | Parmesan

Chicken breast 5
Black Tiger Garnelen 12

DESSERT

Apple tartlet 9,5
vanilla ice cream | cinnamon cocoa soil

Chocolate lava cake 9,5
butter crumble ice cream

Cinnamon parfait 8,5
braised plum | almond crumble

CHILDREN'S DISHES

Pasta with tomato sauce 7,5

"Happy Fisch" 8,5
with mashed potatoes & remoulade

Chicken Nuggets 8,5
with fries

CLASSICS

Pan-fried fish 26
potato cream | cucumber salad | mustard sauce

Plaice "Finkenwerder style" 26
fried potatoes | small salad

Rumpsteak 34
fried potatoes | herb butter | small salad

Veal Schnitzel "Holsteiner style" 28
potato-cucumber salad | lemon | fried egg

Our bread basket is served with wholegrain rustic bread and a homemade herb dip for €4.50

Für changes to side dishes wird eine service charge von 1,50 € per dish charged. Please ask our staff about allergens | all prices are in euros

Kutter Kitchen fondue

Fondue

Bouillon Fondue

Beef Fillet | Duck Breast | Pork Tenderloin |
Black Tiger Prawns | Baby Potatoes |
Grilled Winter Vegetables | Baguette

Dips : BBQ | Aioli | Café de Paris | Zwiebel-Bacon Chutney

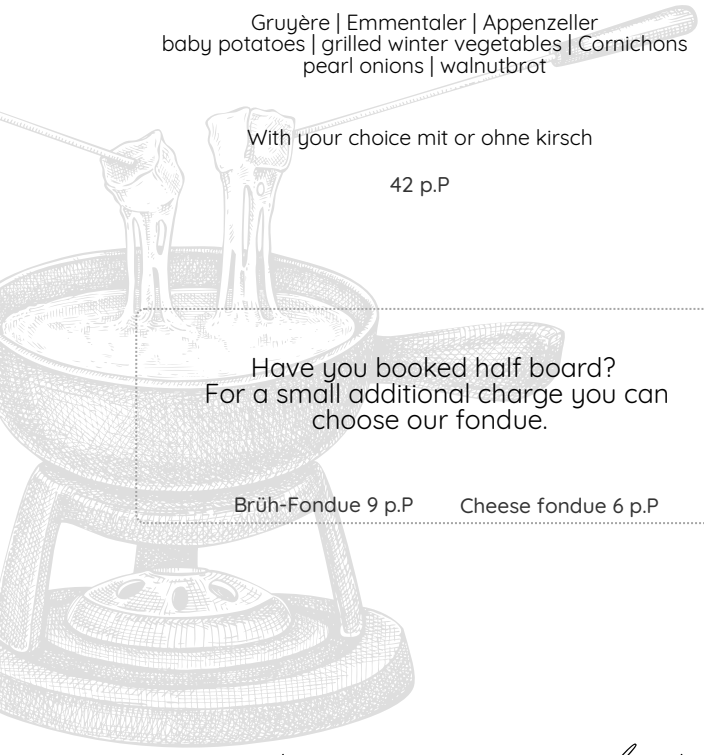
45 p.P

Cheese fondue

Gruyère | Emmentaler | Appenzeller
baby potatoes | grilled winter vegetables | Cornichons
pearl onions | walnutbrot

With your choice mit or ohne kirsch

42 p.P



Have you booked half board?
For a small additional charge you can choose our fondue.

Brüh-Fondue 9 p.P Cheese fondue 6 p.P

OUR DRINKS PACKAGE

Waterkant 0,75l
Sturmflut or Ebbe

2025 Pinot Blanc, dry 0,75l
Manz Winery, Rheinhessen

or

2025 Black Hole, dry 0,75l
Manz Winery, Rheinhessen

Hot drinks

unlimited

39

Wine Recommendation

2022 DE STEFANI SOLÈR TR. 0,75L 45
Italy | Veneto | blackberry | oriental spices

2022 DE STEFANI SOLÈR TR. 0,2L 10

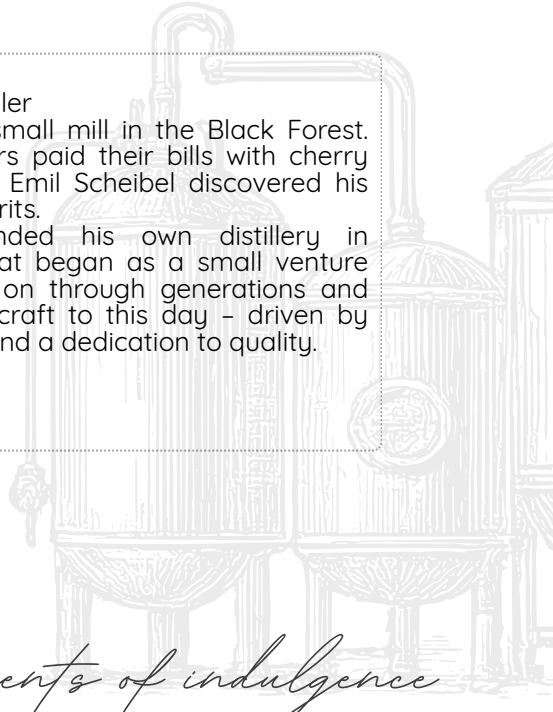
Digestif Recommendation

Moor Pear 8
Fruity | mild | fine juicy | pear aroma

Edles Fass 350 Hazelnut 8
vollmundiges Hazelnutaroma

Apricot Brandy 8
Fruity-süß | feines apricot aroma

From Miller to Distiller
It all began in a small mill in the Black Forest. When local farmers paid their bills with cherry and plum brandy, Emil Scheibel discovered his passion for fine spirits.
In 1921, he founded his own distillery in Kappelrodeck. What began as a small venture has been carried on through generations and remains a family craft to this day – driven by passion, tradition and a dedication to quality.



The finest memories are made of moments of indulgence