

Sweets

SORBET VARIATION

According to Daily Offer | Fruits

9

BABA AU RHUM

Fig | clotted Cream | Vanilla ice-cream

13,50

PEAR PLUM ELDER COMPOTE

Poppy parfait

12

Starters

LÖWEN SALAD

Wild Herbs Salad | Roasted Nuts
Radish | Cherry Tomatoes

starter 8

main course 11

Corn Chicken Strips

5,5

Beetroot Falafel 

5,5

TRUFFLED FRENCH FRIES

Parmesan | Truffled Butter | Summer Truffles

8

BUTTERNUT PUMPKIN CARPACCIO

Pumpkin seed oil | Pumpkin seeds | Ricotta

13

VITELLO TONNATO


cooked Veal roll | Tuna sauce | Capers


16


SALMON TARTARE


Avocado | Mango | Arugula

18

 vegan available

 vegetarian available

 vegan available

 vegetarian available

Soups

EICHSFELDER FESTIVE SOUP

Beef Broth | Egg Garnish | Vegetables
„Flädle“-Pancake Slices
8,5

PUMPKIN-COCONUT SOUP

Ginger | Lemongrass
9,5

3 King Prawns
7,5

Pasta & Risotto

TAGLIATELLE

Walnut Pesto | Carrot | Ricotta
Grana Padano

starter 10
main course 15


HERBS RISOTTO WITH PORCINI MUSHROOMS

Spring onions | Belper Tuber

starter 13
main course 18

sautéed chicken liver
3,5

 vegan available

 vegetarian available

Main courses

LÖWENBURGER

Black-Angus-Beef 200g | Caramelized Onions | BBQ-Sauce
Cheese | Salad | French Fries
17

EICHSFELD SNACK PLATE

Specialties of the region
17,5

LÖWENSCHNITZEL

Soufflated in Barrel Butter
Creamed Mushrooms | Fried Potatoes | Salad
19,5

ITALIEN CORN FEED CHICKEN BREAST FRICASSEE

Mushrooms | Carrot Leek Vegetables | Strozzapreti
23

FJORD SALMON FILLET

Tagliatelle | Courgette | Pumpkin | Saffron sauce
27

SOY-WHEAT SCHNITZEL


Curryfoam | Courgette | Porcini mushrooms | Herbs Risotto
27


BEEF TENDERLOIN

Cabbage | Pumpkin | Potato gratin | Jus
38

INVOLTINI OF VEAL

Ricotta | sun-dried-tomatoes | Herbs Risotto | Porcini mushrooms
32

 vegan available

 vegetarian available