



Menu

Starters

Carpaccio of young bull
with rucola, basil, pesto parmesan and pine nuts
13,90 €

Homemade Focaccia
grilled vegetable salsa, goat cheese mousse and rucola
12,90 €

Kumper Kleinigkeiten for 2 persons
19,90 €

Soup

Deer consommé with root vegetables and stripes herb pancakes
7,90 €

Celery cream with wild salami and chives
6,90 €

Salat

Kumper leaf lettuce with cherry-tomatoes and cucumber

with parmesan
13,90 €

with cold roastbeef
14,90 €

with roasted corn-fed chicken breast supême
16,90 €

Optional with following dressing:
balsamico, wild berry, walnut, mango-passionfruit

Main courses

Fillet of pork with farmer beer-jus served with carrot-walnut puree and potato balls
17,90 €

Kumper wild boar-burger from our own hunt
sweet potato brioche bread roll, spicy tomato and onion chutney,
lamb's lettuce and smoky mustard-honey sauce
17,90 €



Kumper Schnitzel of fallow deer with
lemon, cranberries, fried potatoes and small mixed salad
25,90 €

Pink roasted saddle of venison from own hunt
cherry wine jus, port wine shallots and Riesling risotto
28,90 €

Roasted corn-fed chicken breast suprême
white portwine-sauce, broccoli puree and potato tart
24,90 €

Sous-Vide boiled veal fillet
horseradish mousse, creamy spinach and celery-potato risotto
26,90€

Vegetarian

Strudel dough with carrots, zucchini, ricotta and chive cream
17,90 €

Fish

Salmon fillet in sesame, white bean puree, lemon cucumber and Chardonnay foam
25,90 €

Steaks

220g rumpsteak - grain fed
31,50 €

Tuscan veal cutlet
37,50 €

served with glazed root vegetables, truffled mashed potatoes,
herb butter and garlic-chilli tomato

Dessert

Lemongrass and rosemary crème brûlée with lavender ice cream
8,90 €

Kumper Mini
Buttermilk lime ice cream, with rhubarb and vanilla
5,90 €

Chocolate cake with sour cream ice cream and strawberries
9,90 €