



THE CHECK INN TEAM

Welcomes You

IN THE DINING AREA

Vilune Proskinaite

Alessandro | Jens
Kevin | Oksana

IN THE KITCHEN

Arnaldo Carbonell Delgado

Edz | Florian |
Hamayon | Roman

OUR SUPPORT TEAM IN THE BACKOFFICE

Kassandra Bindel
Andreas Pöhler

„The secret of enjoyment depends not only in good food and fine wine,
but in people who prepare and serve it with heart.“

MENU

AKTUELLES FEBRUAR & MÄRZ

Fondue Abend a la carte
ab dem 12.02. immer Donnerstags und Freitags
Spontan ab 2 Personen wählbar.
Feiern Sie 10 Jahre Genuss mit uns.

59 €
pro Person



Fondue Night

10 JAHRE
CHECK INN
2016-2026

im historischen Empfangsgebäude

Jetzt reservieren!

zusätzlich buchbar:

Weinbegleitung	+18 €
Garnelen	+8 €
Kalb	+12 €
Gemüse	+6 €

**mit Roastbeef
und Maispoularde**

inklusive Aperitif
und Tischwasser

mit einer Auswahl an:
**Brot, Beilagen und
Hausgemachten Saucen**

STARTERS

Seasonal and Organic Leaf Salad

7,90 €

Raw Vegetables | Cherry Tomatoes | Walnuts | Quinoa Pops |
Balsamic Dressing

Creamy Sunchoke Soup

9,80 €

White Wine | Cream | Hazelnut Crumble | Truffle Oil

House-Cured Salmon

16,80 €

Lamb's Lettuce | Horseradish Cream | Pumpernickel | Orange

Homemade Ravioli with a Ricotta-Pumpkin Filling

15,20 €

Sage Butter | Parmesan Espuma | Pumpkin Seeds

As a Main Dish

25,30 €

Beetroot Tatare

14,20 €

Horseradish Cream with Cashews | Lamb's Lettuce | Apple |
Cornichons | Pumpkin Seed Oil

MAIN COURSES

Swabian Roast Beef (180g) topped with Caramelized Onions Red Wine Jus Glazed Maultasche Spaetzle with Buttered Breadcrumbs Crispy Fried Onions	34,00 €
Veal Wiener Schnitzel Cranberry Jam French Fries Lemon	29,00 €
Argentinean Beef Filet (200g) Port Wine Shallot Jus Truffled Sunchoke Puree Glazed Winter Vegetables Sunchoke Chips	43,50 €
Berlin Style Veal Liver Red Wine Jus Potato Mash Braised Onions Apple Rings Crispy Fried Onions	26,90 €
Braised Beef Cheek Red Wine Jus Potato Dumplings Celery Puree Glazed Root Vegetables	28,50 €
Ragout of Local Game Buttered Spaetzle Brussel Sprouts with Bacon Cranberry Jam	29,80 €
Pan-Fried Pike-Perch Filet Saffron-Vanilla Espuma Red Beetroot Risotto Pan-Fried Leek	29,80 €
Pan-Fried Cod Filet with Horseradish Espuma Pearl Barley Risotto with Pumpkin Granny Smith Roasted Pumpkin Seeds Dill Oil	29,50 €
Pan-Fried Polenta Slice with Mushroom Ragout Porcini and King Oyster Mushrooms Pickled Red Onions Glazed Winter Vegetables Parsley Oil	24,50 €
Black Salsify Risotto Leek Roasted Walnuts Grana Padano Parsley Oil	25,00 €

DESSERT

Baked Apple Tiramisu

9,80 €

Mascarpone | Speculaas | Vanilla Sauce | Calvados

Chocolate Lava Cake

13,00 €

Vanilla Ice Cream | Berries | Mint

Tonka Bean Crème Brûlée

11,50 €

Hazelnut Crumble

Duo Sorbet

8,50 €

Berries | Mint

Affogato

6,50 €

Vanilla Ice Cream | Espresso | Coffee Cookie

DRINK FOR NATURE



With the proceeds, we support tree planting projects of our partner 'click a tree'.

Espresso Martini -Dessert Drink-

11,50 €

Vodka | Espresso | Kahlua
