

Menu, Sonntag, 25. September 2022

Starters

- Stewed Calf's lights (Sliced, braised heart and lung of veal) with bread-dumpling 8,80/12,80
- Catfish filet in herb cream sauce with white bread 10,80
- Cottage cheese- sheep cheese mousse with sweet chili sauce and white bread 9,50
- Goat cheese with tomatoes, sweet chili sauce and white bread 9,50
- Mixed lettuce (green salad) with olive oil and balsam dressing or pumpkin seed oil and apple vinegar dressing 5,80

Soups

- Beef broth with two garnishes 4,40
- Tomato soup 4,70
- Herb soup with pastry 4,70

Main course

- Fried semolina slice with ratatouille 12,50
- Lasagne with potatoes, white cheese and mint butter 12,50

- Fried tuna steak covered in sesame with carrot-ginger risotto and pomegranate 25,50

- Ribeye steak with potato- chanterelle gratin and green beans with bacon 27,50
- Breaded and deep fried pork filet "Wiener Schnitzel" with potato leaf salad 17,50
- Braised beef in red wine-juniper sauce with bread dumpling 18,50
- Fried quinea fowl breast with vegetable-chick peas curry and rice 19,50
- Potato dumplings stuffed with minced beef meat served with savoy cabbage 14,50

Desserts

- Warm white chocolate-pumpkinseed cake with blackberry ragout 6,80
- Malibu Tiramisu 6,80
- Sweet apple- bread bake with vanilla sauce 6,20
- Raspberry-Baileys mousse 6,80
- Chocolate banana biscuit roll 5,80
- Apple pear strudel 5,20
- Mixed cheese plate with homemade brown bread 8,90

Dear Guest: Tip is not included