

Menu, Sonntag, 25. September 2022

Starters

- *Stewed Calf's lights (Sliced, braised heart and lung of veal) with bread-dumpling* 8,80/12,80
- *Breaded and deep fried chicken breast with potato-leaf salad (Chicken salad)* 9,90
- *Vitello Tonnato with tuna fish sauce and caper* 11,50
- *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
- *Peas cream soup* 4,70
- *Herb cream soup with pastry* 4,70

Main course

- *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
- *Braised beef in red wine-juniper sauce with bread dumpling* 18,50
- *Caraway pork roast with cabbage salad and bread dumpling* 15,50
- *Potato dumplings stuffed with minced beef meat and vegetables served with tomato cabbage* 14,50
- *Breaded and deep fried pork "Wiener Schnitzel" with potato leaf salad* 13,50
- *Beef stew in paprika sauce with dumplings (Gulasch)* 12,80

Desserts

- *Warm chocolate-marzipan cake with blackberry ragout* 6,80
- *Malibu Tiramisu* 6,80
- *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