

Menu, Mittwoch, 07. Dezember 2022

Starters

- *Stewed Calf's lights (Sliced, braised heart and lung of veal) with bread-dumpling* 10,20/13,50
- *Smoked salmon trout filet with horseradish cream and white bread* 12,50
- *Spicy shrimps- farfalle salad with white bread* 12,50
- *Buffalo mozzarella with pesto and white bread* 10,50
- *Fresh cheese- pumpkin seeds oil mousse with salsa 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* 4,90
- *Parsley root soup* 5,20
- *Ginger cream soup* 5,20

Main course

- *Curd cheese lasagne with mint butter* 13,50
- *Vegetable- sheep cheese strudel with garlic sauce* 13,50

- *Whole fried char with spinach potatoes* 23,50
- *Ribeye steak with wedges, pak choi and vegetable confit* 29,50
- *Ossobuco with vegetable- pine nuts sauce and saffron rice* 20,50
- *Boiled beef with chive sauce, apple horseradish sauce and onion potatoes* 20,50
- *Potato black pudding strudel with sauerkraut* 14,50
- *Breaded and deep fried veal "Wiener Schnitzel" with potato leaf salad* 20,50
- *Paprika stuffed with minced meat and rice, served with tomato sauce and potatoes* 14,90

Desserts

- *Punsch tiramisu* 7,20
- *White warm chocolate cake with cherry sauce* 7,20
- *Biscuit mousse with fruit sauce* 7,20
- *Sweet apple- rice bake with vanilla ice* 6,20
- *Apple pear strudel* 5,20
- *Mixed cheese plate with homemade brown bread* 8,90

Dear Guest: Tip is not included