

Menu, Freitag, 24. Mai 2024

Menü 1: Whole trout with parsley potato and almond butter 12,50

Menü 2: Vegetarian lasagne with tomato sauce 11,50

*Either with Smoked semolina soup with vegetable
or Mixed lettuce
or Plum-chocolate cake*

Starters

- Stewed Calf's lights (Sliced, braised heart and lung of veal) with bread-dumpling* 10,90/14,20
- Breaded and deep fried chicken fillet with potato salad, lettuce and beans* 11,20
- Breaded and deep fried black pudding slices with potato-cabbage salad* 11,20
- Mozzarella with wild garlic pesto and homemade bread* 13,50
- Goat cheese-rucola-mousse with sweet chili sauce and homemade white bread* 11,20
- Pickled herring fillet with homemade white bread* 12,50
- Mixed lettuce (green salad) with olive oil and balsam dressing or pumpkin seed oil and apple vinegar dressing* 6,70

Soups

- Beef broth with two garnishes* 5,40
- Cream of salsify soup* 5,70
- Cream of chervil and cilantro soup* 5,70

Main course

- Curry lentils with bread dumplings* 14,20
- Boiled white asparagus with butter crumbs, chopped eggs and small potatoes* 19,80
- Fried salmon fillet with asparagus-potato and spinach* 24,50
- Ribeye steak with sweet potato wedges and asparagus* 35,20
- Deer ragout with chervil-lye dumplings and cranberry* 22,80
- Pasta-ham bake with marjoram sour cream* 15,50
- Roast beef in onion sauce with roasted potato, fried onions and pickle* 22,80
- Breaded and deep fried pork escalope ("Schnitzel") with potato salad* 15,70
- Beef goulash with sliced dumplings* 14,90

Desserts

- Chocolate-cake with cherry ragout* 7,50
- Pot-raspberry mousse with frucht sauce* 7,20
- Pot berries biscuit dumplings and fruitsauce* 7,20
- Apple pear strudel with whipped cream* 5,90
- Punch cake with whipped cream* 6,20
- Mixed cheese plate with homemade brown bread* 11,80

Dear Guests: Tip is not included