

Menu,    *Mittwoch, 20. März 2024*

- Menü 1:

Hungarian rice- pork stew with paprika sauce and grana

11,60

Menü 2:

Pasticcio with penne melanzani, zucchini and paprika with wild garlic pesto

10,50

- Either with

Fennel cream soup

or

Mixed lettuce

or

Chocolate cake

*Starters*

- Stewed Calf's lights(Sliced, braised heart and lung of veal) with bread-dumpling

10,20/  
13,50

• Breaded and deep fried chicken fillet with potato salad, lettuce and beans

10,50

• Vitello Tonnato with caper berries and tuna fish sauce

12,50

• Warm catfish fillet in dill-tomato-cream-sauce with homemade white bread

12,50

• Fresh cheese- pumpkin seed oil mousse with basil pesto and white bread

10,80

• Mixed lettuce (green salad) with olive oil and balsam dressing or pumpkin seed oil and apple vinegar dressing

6,50

*Soups*

- Beef broth with two garnishes

4,90

• Paprika soup

5,20

• Wild garlic cream soup

5,20

*Main course*

- Roasted dumplings with eggs and lettuce

13,50

• Penne with pumpkin sauce, rocket salad, spinach and grana

13,50

• Whole fried char with spinach potatoes

24,50

• Fillet steak with sweet potatoes wedges and green beans with bacon

33,50

• Roast beef in garlic sauce with fried potatoes

21,50

• Chili con carne with homemade white bread

16,50

• Potato goulash with sausage and cream

14,90

• Breaded and deep fried pork escalope ("Schnitzel") with potato salad

14,90

• Beef goulash with sliced dumplings

14,90

*Desserts*

- Chocolate cake with sour cherry ragout

7,20

• Sour cherries- eggnog cake with vanilla ice cream

6,50

• Apple pear strudel with whipped cream

5,20

• Mixed cheese plate with homemade brown bread

9,80

*Dear Guests: Tip is not included*