

Starters

Beef Tartar with quail`s egg, toast and butter	16,90
Deep-fried sardines filets with fried potatoes, rucola and garlic dip	12,60
Shrimps cocktail with baby pineapple	12,30

Soups

Beef broth with sliced pancakes	4,10
Gazpacho – chilled vegetable soup Spanish style	4,70
Garlic cream with shrimps and croutons	5,80

Salads

Breaded chicken breast slices on leaf salad with pumpkin seed oil	13,20
Leaf salad with grilled turkey slices, yoghurt dressing	12,90
Steak salad with curry dressing	17,90
Leaf Salad with pan-fried pikeperch filets	13,20
Small mixed salad or leaf salad bowl	4,10

Main courses

Beef Steak on creamy chanterelles with potato dumpling and cauliflower	34,20
Pork filet coated in bacon on chanterelle risotto with zucchini	17,10
Chanterelles à la Crème with pan-fried bread dumplings	19,80

Chicken leg in red wine sauce with bacon and champignons and Gnocchi	15,60
MInced Schnitzel of veal on mashed potatoes with cauliflower, marinated leaf spinach	16,20
Onion roast (beef) with fried potatoes and roasted onions	19,50
Mixed filet tips in chanterelle sauce with bread dumplings, zucchini	17,60
Wiener Schnitzel (turkey or veal) with parsley potatoes, cranberry jam	13,20/23,40
Grilled king prawns in garlic- herbs oil with ciabatta and leaf salad	28,60
Grilled Pikeperch filets on mashed potatoes with cauliflower	17,50
Deep-fried sardines filets with fried potatoes, rucola and garlic dip	14,90
Chanterelle risotto with zucchini and Parmesan cheese	15,80
Breaded cauliflower with herbs dip and leaf salad	12,20
Gnocchi with rucola pesto, olives, dried tomatoes, Parmesan cheese	12,50

Desserts

Dark chocolate mousse with sour cherries and whipped cream	7,10
Apricot dumplings with stewed apricots	7,10
Crème Brûlée with marinated berries	7,10
Pancakes with apricot or cranberry jam	6,20
Cheese platter with nuts	10,40