

### **Starters**

Steamed apple filled with black pudding, horseradish on mashed potatoes	13,20
Vitello tonnato with tuna capers sauce and capers	16,90
Smoked salmon roll filled with fennel, dill on sliced beetroot	14,10

### **Soups**

Beef broth with sliced pancakes or liver dumpling	5,00
Pumpkin cream soup with pumpkin seed oil	5,90
Fish soup with catfish- and carp filets, garlic bread	8,60

### **Salads**

Breaded chicken breast slices on leaf salad with pumpkin seed oil	14,80
Field salad with crispy bacon and potatoes	13,90
Leaf Salad with pan-fried pikeperch filets	16,20
Small mixed salad or leaf salad bowl	5,00

### **Main courses**

Beef Steak with gravy on mashed potatoes and rucola salad	35,20
Pork filet coated in bacon on pumpkin risotto with pumpkin cubes	17,80
Chicken breast on red pepper cabbage with sour cream and potatoes	16,70

Roast of suckling pig in garlic caraway gravy with cabbage and dumpling	17,60
Deep fried breaded chicken with potato- field salad	15,80
Deer sauerbraten in cranberry gravy with dumpling and red wine plums	19,50
Mixed filet tips of pork and beef in whisky sauce, bread dumplings, zucchini	21,60
Wiener Schnitzel (turkey or veal) with parsley potatoes, cranberry jam	15,20/25,80
Grilled king prawns in garlic- herbs oil with ciabatta and leaf salad	32,60
Catfish- and pikeperch filets on red pepper cabbage, sour cream, potatoes	21,70
Fish soup „Pannonian style“ with fish filets and garlic bread	16,90
Panfried potato noodles with roast vegetable	13,20
Pumpkin risotto	14,30
Pumpkin lasagne with pumpkin cream	14,50

### **Desserts**

Chocolate tarte with maple sirup and vanilla ice cream	7,80
Plum dessert with dumpling, stew and aspic	7,80
Pumpkin seed parfait with orange stew	7,80
Pancakes with apricot or cranberry jam	6,80
Cheese platter with nuts	11,40