<u>Starters</u>			
Crispy black pudding turnover with garden radish	13,80	Braised veal knuckle in champignon capers sauce with basmati rice	17,60
Smoked trout filets with potatoe cheese and young onions	15,40	Grilled breast of duck with caramelized cabbage and rice	20,60
Beef Tartar with toast and butter	17,90	Cordon Bleu of turkey filled with bacon, cheese and wild garlic with parsley potatoes and cranberry jam	18,50
<u>Soups</u>		Braised lamb sket with tomato polenta and young onions	19,90
Beef broth with sliced pancakes or milt toast	5,40	Wiener Schnitzel (turkey or veal) with parsley potatoes, cranberry jam	15,60/25,80
Cream of carrots and oranges	5,90	Grilled king prawns in garlic- herbs oil with garlic brad and leaf salad	33,60
Cream of wild garlic with croutons	5,90	Pan-fried char filets on creamy wild garlic gnocchi	26,70
<u>Salads</u>		Calamari stew with red wine, olives and garlic bread	20,60
Breaded chicken breast slices on leaf salad with pumpkin seed oil	15,40	Wild garlic dumplings with brown butter and parmesan cheese	13,90
Lamb`s lettuce with crispy bacon and potatoes	14,60	Creamy gnocchi with wild garlic and pine seed	15,80
Leaf salad with pan-fried char filets	17,60	Potato gratin with smoked salmon and truffle foam	16,60
Steak salad with bacon, cocktail sauce and toast	21,20	<u>Desserts</u>	
		Pot doughnuts wit rhubarb stew	7,80
Small mixed salad or leaf salad bowl	5,40	Elderflower parfait with strawberries	7,80
Main Courses		Chocolate tarte with apple chutney and espresso cream	7,80
Beef steak with truffle foam, red wine shallots and potato gratin	35,90	Pancakes with apricot or cranberry jam	6,80
Pork filet coated in bacon with wild garlic gnocchi and carrots	18,20	Cheese platter with nuts	11,40
Roast pork, minced meat, greaves dumpling with cabbage salad and bread dumpling	18,80		