



## Weekly Menu

*while supplies last*

**Roasted Chicken Liver**  
with cranberries,  
potato and lamb's lettuce salad  
and puff pastry [a,c,g,m,o]  
14,50

**Cod (from the Wild)**  
with potato and lamb's lettuce salad  
- fried [a,c,m,f,d] or - baked [a,d]  
14,50

**Schnitzel, breaded Pork Cutlet**  
with potato and lamb's lettuce salad [a,d,g,c]  
14,50

**Ravioli filled with Spinach & Sheep's Cheese**  
served with brown butter & fresh Grana [a,c,g]  
13,90

## Delicacy of the Week

**Boiled Beef**  
with roasted potatoes, chives sauce and apple horseradish [a,c,g,m,l]  
18,90

Allergy information according to Codex recommendation:

- A) Grains containing gluten; B) Crustaceans; C) Egg; D) Fish; E) Peanuts; F) Soy;  
G) Milk or lactose; H) Edible nuts; L) Celery; M) Mustard;  
N) Sesame; O) Sulphites; P) Lupines; R) Molluscs

Important Information about Allergens:

A mention shall be made if the named substances or products made from them are included as an ingredient in the final product.  
The labelling of the 14 main allergens is carried out according to legal regulations (EU Food Information Regulation 1169/2011).

There are also other substances, which can cause food allergies or reactions.

Despite careful preparation of our dishes,  
in addition to the marked ingredients, traces of other substances  
may also be present that are used in the kitchen production process.

All prices include value added tax. Tip is not included.

## Starters

Beef Tatar with red onion, butter and toast [m,o,g]	15,90
Creamy Polenta with bacon bits & sheep's cheese [a,c,g]	8,50
Fried Scallops on cream of Jerusalem artichokes and marinated baby spinach [b,g,m]	15,90
Chili Prawns with avocado and roasted garlic bread [a,b,f,g,l,m]	12,50
Pickled Fillet of Salmon Trout on lentil salad und pickled pumpkin [d,m]	12,50
Ravioli with spinach & sheep's cheese served with brown butter & fresh Grana [a,c,g]	9,50

## Main Dishes

Beef Filet Steak with pepper sauce and homemade french fries [g,l,m,o]	33,00
Roasted Saddleback Fillet of Venison with herbal jus and zucchini-potato-“Gröstl” [o]	27,50
Pan Fried Wiener Schnitzel with Veal mit potato and lamb's lettuce salad [a,c,f,g,l,m]	21,50
Pink Fried Filet of Iberian Pig with stir fried rice, red pepper and cream sauce [a,g]	19,50
Roasted Beef with Fried Onions and fried potatoes [a,g]	18,90
Boar Goulash with prunes and fried bread dumplings [a,l,m,o]	16,50
Sheatfish Braised in Olive Oil served on parsley risotto with french horn mushroom [a,d,g,l]	23,50
Fried Prawns on linguine aglio e olio, with dried tomatoes [a,b,f,g,l,m]	15,90
Cheese “Spätzle” with fried onions and mixed leaf salad [a,c,g,m]	11,50

## Homemade Desserts

Freshly Fried Apple Slices with eggnog sauce [a,c,g]	8,50
Caramelized Cream „Schmarrn“ with mashed quinces [a,c,g]	7,50
Honey & Vanilla Parfait with lemon salad & caramelized walnuts [c,e,f,g,h]	6,50
Homemade Apple Strudel with ice-cooled bourbon vanilla sauce & whipped cream [a,c,f,g,p]	6,50

## Soups

Apple Curry Cream Soup [a,c,g,l,m,n]	6,50
Beef Broth with homemade options of [a,c,f,g,l,m] - semolina dumpling - pancake stripes or - liver dumpling	4,80

## Salads & Sides

Tomato Salad with olive oil and red onions [o,p]	5,50
Potato & Lamb's Lettuce Salad [m]	3,80
Mixed Leaf Salad Small/Large [m,p]	3,70 / 5,20
- Parsley Potatoes [c,f,g,l,m]	
- Fried Potatoes	2,80
- Bread Dumpling	

## Snacks for In-Between

Cheese Plate with Kalamata olives [g]	11,50
Prosciutto di Parma & Milan salami with Kalamata olives and Grana [g]	11,50
Freshly Sliced Bread in a basket [a]	1,50

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