

Weekly Menu

Starters & Soups

Marrow Bone with Garlic Ragout and Rye Bread €12.40

(Allergens: A, G, L, O, M)

Mixed Leaf Salad with Prawns, Avocado and Balsamic Cream €14.90

(A, D, L, O)

Asparagus Cream Soup with Croutons €6.80

(G, A, L, O)

Fish & Meat Dishes

Pan-Seared Char Fillet with Chanterelles and Parsley Potatoes €26.90

(D, A)

Grilled Cured Pork Fillet with Chanterelles and Leaf Salad €18.90

(C, G, A, L, O)

Vegetarian

Chanterelles à la Crème with Bread Dumplings €21.90

(C, G, O, L, M, A)

Chanterelle Risotto with Grana Cheese and Leaf Salad €16.80

(G, L, O, A)

Vegan

Potato Fritters on Grilled Vegetables (A) €14.80

Desserts

Iced Coffee with Whipped Cream €8.90

Vanilla Ice Cream with Chocolate Sauce €7.80

Drinks

Limoncello Spritz (0.1 l) – €5.80

Finlandia Cucumber Mint Spritz (0.1 l) – €5.80

Homemade Lime-Ginger Mocktail (¼ l) – €6.20

Wines

"Mr. Andy" Pinot Nero Brut Rosé, Montebello della Battaglia, Italy (0.1 l) – €6.20

Nothnagl Grüner Veltliner Smaragd 2023 (1/8 l) – €8.00

Weißburgunder "Full Moon Wine" 2023, Weingut Christ (1/8 l) – €5.20

Chardonnay Bourgogne 2021, Côte d'Or Roux Père & Fils (1/8 l) – €10.50

Cuvée Kalk & Lehm 2023, Winery Silvia Heinrich, Deutschkreutz (1/8 l) – €7.00