



Menu Recommendations

Menu I

Clear beef bouillon with pancake strips

Euro 5,60

A, C, G, L

Oven fresh roasted pork in dark beer gravy
with white bread dumpling and „Sauerkraut“

Euro 15,70

A, C, F G, L, O

Pancakes filled with apricot jam

Euro 7,60

A, C, G

Menu price Euro 28,40

A-Glutenhaltiges Getreide/*non gluten-free grain*, B-Krebstiere/*Crustacean*, C-Eier/*Eggs*, D-Fische/*Fish*,
E-Erdnüsse/*Peanuts*, F-Sojabohnen/*Soy*, G-Milch (einschließlich Laktose)/*Milk (incl. Milk sugar)*,
H-Schalenfrüchte (Nüsse)/*Nuts*, L-Sellerie/*Celery*, M-Senf/*Mustard*, N-Sesamsamen/*Sesame*,
O-Schwefeldioxid und Sulfite/*Sulphur and Sulphite*, P-Lupinen/*Lupine*, R-Weichtiere/*Mollusc*
* „Enthält eine Phenylalaninquelle“/ *“Includes phenylalanine“*- Preise inklusive MWST



Menu II

Clear beef bouillon with semolina dumpling

Euro 5,60

A, C, F, G, L

“Wiener Schnitzel”

Pan fried breaded escalope

with parsley potatoes and cranberries

Pork Euro 15,10

Veal Euro 26,90

A, C, G

Duo of chocolate mousse with berries

served in a glass

Euro 8,90

C, F, G, H

Menu price

Euro 28,90 (pork)

Euro 40,90 (veal)

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Menu III

„Vitello Tonnato“

Medium roasted veal with tuna sauce,
olives, capers and grissini

Euro 13,40

A, C, D, F, G, L, M, O

Cooked „Tafelspitz“ with creamy spinach,
roast potatoes and cold chive sauce

Euro 21,10

A, C, F, G, L, M, O

„Mohr im Hemd“

Small chocolate cake
with vanilla ice cream and whipped cream

Euro 7,60

A, C, G, H

Menu price Euro 41,70

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H-Schalenfrüchte (Nüsse)/*Nuts*, L-Sellerie/*Celery*, M-Senf/*Mustard*, N-Sesamsamen/*Sesame*,
O-Schwefeldioxid und Sulfite/*Sulphur and Sulphite*, P-Lupinen/*Lupine*, R-Weichtiere/*Mollusc*
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Menu IV (vegetarian)

"Minestrone"

Italian vegetable soup
with vermicelli and parmesan

Euro 6,60

A, C, G, L, O

Leaf salad with radishes, spring onion,
peppers, chervil, roasted sunflower seeds
and sautéed mushrooms

Euro 13,90

G, L, M, O

Creamy herb risotto with tomatoes,
black olives, green asparagus and sheep's cheese

Euro 16,80

G, L, O

Black forest cake served in a glass

Euro 7,60

A, C, F, G, H, O

Menu price Euro 44,20

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H-Schalenfrüchte (Nüsse)/*Nuts*, L-Sellerie/*Celery*, M-Senf/*Mustard*, N-Sesamsamen/*Sesame*,
O-Schwefeldioxid und Sulfite/*Sulphur and Sulphite*, P-Lupinen/*Lupine*, R-Weichtiere/*Mollusc*
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Menu V

Winterly leaf salad in pomegranate dressing
with gorgonzola, spring onions, cherry tomatoes and
walnuts

Euro 14,60

G, H, L, M, O

Cream of pumpkin soup with pumpkin seed oil

Euro 6,80

A, F, G, L, O

„Backhendl“

Baked chicken with parsley potatoes
and cranberries

Euro 16,50

A, C, G

Duo of Panna Cotta
with strawberry and caramel

Euro 7,60

G

Menu price Euro 45,60

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E-Erdnüsse/*Peanuts*, F-Sojabohnen/*Soy*, G-Milch (einschließlich Laktose)/*Milk (incl. Milk sugar)*,
H-Schalenfrüchte (Nüsse)/*Nuts*, L-Sellerie/*Celery*, M-Senf/*Mustard*, N-Sesamsamen/*Sesame*,
O-Schwefeldioxid und Sulfite/*Sulphur and Sulphite*, P-Lupinen/*Lupine*, R-Weichtiere/*Mollusc*
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Menu VI

Roast beef with rocket, parmesan,
dried tomatoes and truffled mayonnaise

Euro 15,40

A, C, G, L, M, O

French onion soup with cheese crouton

Euro 6,60

A, C, G, O

Roasted zander fillet in thyme butter with roasted potato-
vegetables and Pesto Verde

Euro 25,20

A, C, D, G, L, O

Chocolate brownie
with raspberry sorbet and Macaron

Euro 8,70

A, C, F, G, H

Menu price Euro 54,90

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Menu VII

Thinly sliced carpaccio of beef fillet
with rocket, parmesan shavings and beef tartare

Euro 14,80

C, D, G, M, O

Cream of carrot-ginger soup
with puff pastry – sesame stick

Euro 7,10

A, C, D, E, F, G, L, O

Medium roasted duck breast in gravy
on glazed chestnuts with red cabbage
and potato pastry

Euro 23,60

A, C, F, G, L, O

Toblerone mousse
with almond sponge and strawberry-mango salad

Euro 8,70

A, C, G, H

Menu price Euro 53,60

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H-Schalenfrüchte (Nüsse)/*Nuts*, L-Sellerie/*Celery*, M-Senf/*Mustard*, N-Sesamsamen/*Sesame*,
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Menu VIII

Smoked trout fillet
on lemon-horseradish mousse with beetroot
and apple chip

Euro 13,90

D, F, G, O

Clear consommé of venison
with mushroom ravioli

Euro 8,10

A, C, G, L, O

Medium roasted fillet steak of beef (180g)
in port wine jus with roasted mushrooms
and rosemary potatoes

Euro 41,50

A, C, G, L, M, O

“Moosbeernocken”

Small blueberry pancakes with vanilla ice cream

Euro 7,80

A, C, G, H

Menu price Euro 69,80

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