

autumn delights

Pumpkin soup € 6.00

Ginger - pumpkin seeds - croutons - pumpkin seed oil

Burrata & Pumpkin €11.00

Creamy fine mozzarella - stewed pumpkin – rocket - Pumpkin dressing -roasted pumpkin seeds

Pasta & mushrooms € 16.00

Rigatoni - sauce of forest and meadow mushrooms - cream cheese and herbs - vegetable strips and parmesan

... optionally with fried chicken breast strips € 20

Goose breast € 28.00

“juicy but still crispy”

Red cabbage - strong mugwort sauce - potato dumplings

Duck and truffle € 24.00

"The duck is slowly cooked in its own juices at 80°C for 18 hours"

Tagliatelle - fine truffle cream sauce - vegetable strips

¼ Duck € 22.00 from the oven with crispy skin - mugwort sauce - red cabbage - potato dumplings

Zander fillet fried on the skin € 25.00

Pumpkin risotto - Pinot Noir sauce - sautéed peppers and fennel vegetable

soups

Beet & xbean soup € 6.50

baked sausages - horseradish

Pancake soup € 6.50

spicy broth -pancake strips- vegetables & herbs

Hearty liver dumpling soup € 6.50

homemade liver dumpling & diced vegetables

Soup – Soup – Soup € 11.00

Trilogy put together for you by our "soup chef".

salads

Small mixed salad € 6.00

Colorful lettuce - homemade honey mustard dressing -
vegetable salads

Lamb's lettuce € 8.00

Cranberry Vinaigrette -

boiled egg - fried bacon - croutons

Pond bowl € 16.00

Red and yellow beets - celery, string beans - pumpkin - lamb's lettuce -
couscous salad with apples & raisins - potato pancake- baked chicken

main courses:

Roast pork € 14.00

Braised neck - caraway beer sauce -
potato dumplings - small salad

Schäuferla € 16.00

"Pork shoulder from the oven with crispy crust" -

Caraway beer sauce - potato dumplings - small salad

Sauerbraten from German beef € 18.00

"We cook the beef rolls sous vide for about 12 hours at 75°C

in a strong red wine gingerbread sauce" - red cabbage - potato dumplings

Boiled beef € 17.00

"Ox breast boiled in root broth" - strong horseradish sauce -

potato dumplings - creamed savoy

Schnitzel "Viennese style" € 16.00

fried pork loin - small salad - french fries

Cordon Bleu à la Chef € 19.00

large pork schnitzel - filled with ham and paprika-chili-feta cream -

wedges - small salad

vegetarian

Vegan vegetable curry € 15.00

Crunchy winter vegetables - potatoes - chickpeas - spicy coconut milk sauce - curry - Asian spices

Cheese spaetzle € 14.00

Spaetzle - spicy mountain cheese - roasted onions - small salad

small dishes

Smoked trout € 12.00

Filet of local fish -

crispy potato pancake -

small salad bouquet - horseradish cream - lingonberries

Sheep cheese & beetroot € 10.00

Feta from the pan - beetroot bonnet - oatmeal crunch - small salad bouquet

3 Franconian sausages € 12.00

with sauerkraut and boiled potatoes

Dessert

Homemade Apfelkühle €8.50

"Apple rings baked in wheat beer batter" -

Cinnamon & sugar - vanilla ice cream - whipped cream

Blueberry pancakes €7.50

sweet pancake - hot blueberries -

whipped cream - vanilla ice cream

Chocolate lava cake € 9.50

liquid core - plum roaster -

with a shot of "Liquere de Noël" -

Salted caramel ice cream

Hot yeast dumpling €8.00

steamed yeast pastries - plum filling -

homemade sweet vanilla sauce -

poppy dust

A pot of hot chocolate with a shot!!! 2cl rum or Licor 43 or Kahlua

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Piece of cake €3.50

Piece of cake €4.50