



## new year highlights

Potato and beetroot stew € 5.00

Bacon - sausage and diced vegetables

Kale and liver € 9.00

apples – pomegranate -fried goose liver

Green cabbage € 17.00

“classic North German prepared winter cabbage”

boiled potatoes – “Kassler” and “Bregenwurst”

1/4 duck € 22,00

Crisp skin - mugwort sauce - red cabbage - potato dumplings

Goose breast € 28,00

*"juicy, but still crispy"*

Red cabbage - mugwort sauce - potato dumplings

Cordon Bleu à la Chef € 19.00

Large pork schnitzel - filled with ham and paprika-chili-feta cream - wedges - small salad

## soups

Pumpkin soup € 6,00

Ginger – seeds - croutons - pumpkin seed oil

Pancake soup € 6.50

Spicy broth -pancake strips- vegetables & herbs

Hearty liver dumpling soup € 6.50

Homemade liver dumpling & diced vegetables



## **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

Winter bowl € 16.00

Pickled winter vegetables – lettuce – kale - sheep's cheese -

Couscous – apples - cashew - pumpkin seeds - cranberries - crispy hash brown

## **main courses:**

3 homemade venison sausages € 13.00

“notes of gingerbread”

mashed potatoes - kale, with - cranberry mustard

Roast pork € 14.00

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

Schäufelr € 16.00

"Pork shoulder from the oven with crispy crust"

Caraway beer sauce - potato dumplings - small salad

Sauerbraten (deer) € 19,00

Balsamic-red-wine-gingerbread sauce -bread dumplings - red cabbage

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

### **vegetarian**

Vegan vegetable curry € 15.00

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

Cheese spaetzle € 14.00

Spaetzle - mountain cheese - roasted onions - small side 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



## Dessert

Homemade Apfelkühle € 8,50

"Apple rings baked in wheat beer batter" -

Cinnamon & sugar - vanilla ice cream - whipped cream

Blueberry pancakes € 8,00

Sweet pancake - hot blueberries -

whipped cream - vanilla ice cream

Chocolate lava cake € 9,50

Liquid core - mulled wine cherries - creamy espresso brittle ice cream

Apricot dumplings € 9,00

Fruity filling - sweet crumbs wild berries

„Kleiner Forsti“ € 5,50

Crema vanilla ice cream - Chocolat Chips ice cream - cream – smarties

Ice & Hot € 7,00

3 scoops crema vanilla ice cream - cream - waffle rolls - sweetened hot raspberries

Gingerbread mouse € 8,50

Dark chocolate - Christmas biscuits - tangerine salad with a Shot "Vieille Orange"

Magic of Christmas € 6,00

Apple Crumble Ice Cream - Chocolate Chip Ice Cream - apple compote -

cream - speculoos

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

0.3 l a € 6,00

Piece of cake € 3,50