

## Weekly menu for 13 January 2025

Our aperitif recommendation:

„Wilde Heidi“ <sup>1,2</sup> Fruity Spritz with Liebl Blueberry-Ginger Liqueur	0,2l	6,50€
Goulash soup <sup>18,20</sup>		6,20€
Smoked trout fillet with creamy horseradish with a small salad bouquet, served with white bread <sup>13a,16,18,20,22</sup>		10,30€
*Roast suckling pig with potato dumplings and coleslaw <sup>2,20</sup>		17,80€
*Beetroot gnocchi with arugula, pine nuts and parmesan shavings in light white wine sauce <sup>13a,15,18</sup>		15,30€
*Veal cream goulash with spaetzle <sup>13a,15,18</sup>		18,20€
Homemade lasagna bolognese <sup>13a,15,18,20</sup>		14,35€
Chicken cordon bleu with potato and cucumber salad <sup>10,13a,15,18,20</sup>		17,25€
Roast venison with herb sauce, fried mushrooms, vegetables and croquettes <sup>13a,15,18,19a,20</sup>		23,90€
Extra side salad <sup>20,22</sup>		3,50€
Speculoos parfait with cherry compote <sup>13a,15,18,19a</sup>		6,70€