

Weekly menu up from 18. November 2024



Our aperitif recommendation:

„Wilde Heidi“ ^{1,2}

Fruity Spritz with Liebl Blueberry-Ginger Liqueur

0,2l

6,50€

Pumpkin cream soup with roasted pumpkin seeds and pumpkin seed oil ^{18,20}

5,30€

Carpaccio of lamb with pesto and parmesan chips,
served with white bread ^{13a,18,20,22}

10,40€

*Roast pork with potato dumplings and coleslaw ^{2,20}

17,80€

Fillet plate of beef and pork with spaetzle
and mushroom sauce ^{13a,15,18,20,22}

27,40€

Beef meatloaf with fried egg and mashed potatoes ^{13a,15,18,20,22}

17,50€

*Lamb liver with balsamic jus with bell peppers and olives,
served with rosemary potatoes ^{18,20}

17,60€

*Wild boar goulash with pretzel dumplings ^{13a,15,18,20}

16,90€

Vegetable strudel with chive-sour cream dip on a large salad plate ^{13a,15,18,20}

15,20€

Extra side salad ^{20,22}

3,50€

Iced Kaiserschmarr'n with mulled wine plums ^{15,18,19a}

9,90€