

## *Weekly menu for 23 June 2025*

Our aperitif recommendation:

Martini-Spritz <sup>1,2,5</sup> 6,00€  
*Martini bianco as a lemony-tart refreshment*

Parsnip and coconut soup with roasted sesame seeds and chili threads <sup>18,21</sup> 5,40€

Tomato-mozzarella with pesto and balsamic cream,  
served with white bread <sup>13a,18,20,22</sup> 10,30€

\*Pork roast with potato dumplings and coleslaw <sup>2,20</sup> 17,80€

Cabbage rolls with onion-bacon sauce and mashed potatoes <sup>2,10,13a,18,20</sup> 15,20€

\*Braised beef with pretzel dumplings and red cabbage <sup>13a,15,18,20</sup> 19,80€

\*Sour Lamb Lüngel with Bread Dumplings <sup>13a,15,18,20</sup> 12,40€

Chicken breast in cornflakes with sweet chili sauce,  
served with French fries <sup>2,10,13a,15,18,20</sup> 17,30€

Duet of salmon and king prawn with white wine sauce on spinach,  
with buttered potatoes <sup>14,18,20</sup> 26,30€

\*Potato and vegetable rösti au gratin with rocket, cherry tomatoes  
and mountain cheese, served with small salad <sup>13a,15,18,20,22</sup> 15,50€

Extra side salad <sup>20,22</sup> 3,50€

Marinated strawberries with iced vanilla foam <sup>13a,15,18,19a</sup> 6,70€