

Weekly menu for 24 March 2025

Our aperitif recommendation:

Amber Spritz ^{1,2} alcohol-free <i>Mediterranean Spritz, floral-fresh with fine bitter notes</i> <i>Gold award at the World Alcoholfree Awards 2024</i>	0,2l 5,50€
Couscous and sweet potato soup with feta cheese ^{13a,15a,18,20}	5,30€
Lamb's lettuce with lamb liver and caramelized nuts ^{13a,18,19a+b+c,20,22}	10,30€
*Roast suckling pig with potato dumplings and Bavarian cabbage ^{2,20}	17,80€
Chicken breast in cornflakes with sweet chili sauce, served with vegetable rice ^{13a,15,18,20}	17,30€
Roast venison with herb sauce, fried mushrooms, vegetables and croquettes ^{13a,15,18,20}	23,90€
*Sour Lamb lung with Bread Dumplings ^{13a,15,18,20}	12,40€
Saltim bocca of sea bass with white wine sauce, Spinach and buttered potatoes ^{2,10,16,18,20}	23,90€
*Gnocchi with wild garlic pesto, cherry tomatoes and parmesan ^{13a,15,18}	15,50€
Extra side salad ^{20,22}	3,50€
White chocolate coconut mousse with fresh fruit ^{13a,15,18,19a}	6,70€

