

## Sundays menu for 29.06.2025

Our aperitif recommendation:

Rhubarb Spritz <sup>1,2</sup> also alcohol-free possible	0,2l	6,50€
Parsnip and coconut soup with roasted sesame seeds and chili threads <sup>18,21</sup>		5,40€
Carpaccio of lamb with pesto and parmesan slivers, served with white bread <sup>13a,18,20,22</sup>		10,40€
Beer roast from Wammerl with potato and cucumber salad <sup>2,20</sup>		16,70€
1/2 Duck with potato dumplings and red cabbage <sup>2,20</sup>		21,50€
*Roast veal cream with spaetzle <sup>13a,15,18,20</sup>		18,20€
Duet of salmon and king prawns with white wine sauce, with Pesto-Tagliatelle <sup>13a,15,16,18,20</sup>		26,30€
*Sauerbraten with bread dumplings and red cabbage <sup>13a,15,18,20</sup>		19,80€
*Gnocchi with zucchini, cherry tomatoes, feta and red onions <sup>13a,15,18,20</sup>		15,50€
Extra Side Salad <sup>20,22</sup>		3,50€
Walnut ice cream with chocolate chips, served with toffee caramel sauce <sup>13a,15,18,19a+c</sup>		6,70€

### We are looking for support!

- Trainee hotel manager from September 2025
- Trainee as a specialist for restaurants and event catering from September 2025
- Part-time cleaner (4 days/week) and as a temporary worker on weekends (8 a.m. to approx. 2:30 p.m.) from now on
- Part-time (3 days/week) and temporary staff (mainly on weekends) with immediate effect
- Part-time receptionist (3-4 days/week from 2 p.m. to 10 p.m.) from September 2025