

Speisekarte

Rinderkraftbrühe | Leberknödel | Gemüsestreifen 6,00 €
beef consommé | liver dumpling | vegetable stripes

Zweierlei Karottensuppe | Koriander-Nuss-Pesto 6,00 €
two kinds of carrots soup | coriander nut pesto

Deftige Gulaschsuppe | Schmandnocke 8,00 €
hearty goulash soup | sour cream cam



Glasierter Rosenkohl am Spieß | Waldpilzrisotto | 9,00 €
Parmesan | Balsamicocreme
*glazed bruzel sprouts on a spit | mushroom risotto |
parmesan | balsamico cream*

Gebackener Ziegenkäsetaler in knusprigem Bacon | 10,00 €
Rote Beete Carpaccio | Salatbouquet
*baked goat cheese wrapped in bacon |
red beets carpaccio | salad bouquet*

Spaghettini | rotes Thai-Gemüse-Curry 10,00 €
spaghettini | red thai vegetables curry



Großer bunter Salatteller | Mango-Chili-Vinaigrette | 15,00 €
gebratener Thunfisch im Sesammantel | Glasnudeln
*big mixed salad plate | mango chili vinaigrette |
roasted tuna in sesame coating | glass noodles*

Saftiges Kabeljaufilet | heller Tomatenschaum | 14,00 €
Frühlingslauch | knuspriges Kartoffelstroh
*juicy cod fillet | light tomato foam |
spring leak | crispy potato straw*

Gebratenes Lachsforellenfilet | grobkörnige Senfsauce | 18,00 €
Babyspinat | Gnocchis
*roasted fillet of salmon trout | coarse grained mustard sauce |
young spinach | gnocchis*



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Geschmorte Gansbrust | Beifuß-Jus | Apfel-Rotkohl | Kartoffelklöße 18,00 €
Braised goose breast | jus | apple red cabbage | potato dumplings

Wiener Schnitzel vom Kalbsrücken | kalt gerührte Preiselbeeren | 20,00 €
Pommes Frites | bunter Salat
vienna escalope of veal | cold-stirred cranberries | french fries | mixed salad

Gegrillte Ochsenfetzen in Pfeffersauce | 23,00 €
Polenta im Strudelteig | bunter Salat
grilled sliced ox meat in pepper sauce | polenta in strudel batter | mixed salad

Hirsch-Rahm-Gulasch | gebratene Pilze | Semmelkloß 20,00 €
creamy venison ragout | roasted mushrooms | bread dumpling



Rumpsteak von der Deutschen Färse 250 g 25,00 €
rumpsteak german beef

Schweinefiletmedaillons 200 g 14,00 €
pork fillet medallion

Hähnchenbrustfilet 180 g 10,00 €
fillet of chicken breast

Beilagen/Side orders je 4,00 €

Grillgemüse <i>grilled vegetables</i>	Pommes Frites french fries
Gebratene Pilze <i>roasted mushrooms</i>	Rosmarinkartoffeln rosemary potatoes
Bunter Salat <i>mix ed salad</i>	Pesto-Baguette <i>pesto baguette</i>

Soßen & Butter/ Sauce & butter

Pfeffersauce | *pepper sauce*
Portweinsauce | *port wine sauce*
Kräuterbutter | *herb butter*

Ihr Steak servieren wir Ihnen inklusive einer Sauce oder Kräuterbutter
All steaks are served including one sauce or herb butter



Himbeermousse | weißer Schokoladenschaum 6,00 €
raspberry mousse | white chocolate foam

Crème Brûlée | Schokoerde | Joghurt 6,00 €
crème brûlée | crumbled chocolate cake | yoghurt

Apfelstrudel | Vanillesauce | Amarena-Crème-Eis 8,00 €
apple strudel | vanille sauce | black cherry ice cream