

Springtime-Menu

Soup of the season

	Euro
Pumpkincreamsoup with pumpkinseed and pumpkinoil	5,90
Wild garlic foam soup with fried prawns	7,20



Main dishes

„ Bärlauchpasta “	10,40
Pasta with small cubes of tomatoes, wild garlic pesto, pine nuts and parmesan cheese	
- additional with fillets of pork	14,90
„Schweinerücken“	11,90
Back of a pork marinated in honey-chili-marinade, additional wild garlic sauce, bellpepper-vegetables and fried dumplings	
„Lammhüfte“	16,90
Slightly fried haunch of a lamb with a beet root-spring onions-risotto and vinegar gravy	
„Kalbsgeschnetzeltes“	18,90
Creamy ragout of veal, in sage sauce, with leek, tomatoes and wild garlic gnocchi	
„Thunfisch“	15,90
Slightly fried tuna steak, as side dish asian vegetables and mashed wasabi potatoes	

Dessert of the season

Cappuccino Creme Brulee with coffee and cherries in Amaretto (almond liqueur)	5,20
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