

OUR *Menu*

SOUPS, STARTERS & SALADS

CREAM OF ASPARAGUS SOUP € 8.30
with prosciutto and bread chips

BEEF SOUP € 5.00
with pancake stripes

CARPACCIO FROM BEEF € 17.90
*with wild garlic pesto, rocket
and parmesan*

WILD HERBS SALAD € 17.00
*with wild garlic pesto
and in sesame breaded,
deep fried organic sheep's cheese*

MAIN COURSES

PAPPARDELLE NOODLES € 14.90
*with asparagus cream sauce
and parmesan*

SPAGHETTI € 12.70
with wild garlic pesto and parmesan

DEEP FRIED ASPARAGUS € 18.70
*with dip sauce, parsley potatoes
and salad garniture*

VIENNESE SCHNITZEL
FROM PORK € 15.90
FROM TURKEY € 16.90
with French fries

CORDON BLEU
FROM PORK € 17.90
FROM TURKEY € 18.90
with parsley potatoes

FILET OF PIKEPERCH € 29.70
on asparagus risotto with saffron-white wine-foam

BAKED POTATO € 14.50
*with garlic-sour cream-sauce,
grilled vegetables and salad garniture
(vegetarian)*

BAKED POTATO € 14.50
*with wild garlic pesto, grilled vegetables
and salad garniture (vegan)*

BAGUETTE € 15.40
*with roast beef, rocket,
dried tomatoes, spring onion
and basil pesto*

BAGUETTE € 15.40
*with mozzarella, tomato, olives and basil pesto
(vegetarian)*

HOMEMADE DESSERTS

CURD CHEESE STRUDEL € 5.50

APPLE STRUDEL € 5.50

BUCHTEL (SWEET YEAST DUMPLING) € 4.50
filled with apricot jam, served with vanilla sauce

VANILLA SAUCE € 2.00