



MENU IN ENGLISH FROM 2025 OCTOBER

STARTERS

Baker's bread with butter, sea salt and organic olive oil	 vegetarisch	3.50
Crostini with Janssen guacamole, mushrooms and arugula	 vegan möglich	8.50
Whole grain crostini gratinated with pear and goat cheese	 vegetarisch	8.50
Antipasti plate – grilled vegetables, dried tomatoes, Grana Padano and optionally		small 9.50 normal 13.50
• Country ham • Sheep cheese paste	 vegetarisch möglich	
Asian finger food – spring roll, wan tan steamed or baked, asian salad and optionally		small 9.50 normal 13.00
• Chicken saté • Saté with organic smoked tofu	 vegan möglich	
Cauliflower falafel with beetroot hummus, romaine lettuce, and mint yogurt dressing	 vegetarisch	14.80
Beef carpaccio with Grana Padano and marinated wild herbs		17.00
Beetroot soup with goat's cheese and pink peppercorns	 vegetarisch	8.50
Fish stew with red curry, chili, carrot, potato, celery, and tomato		small 8.50 normal 14.50
Small mixed salad	 vegan	7.80

MAIN COURSES

Salad variation with beetroot, baked pumpkin, caramelized nuts and optionally with	small 16.50 normal 20.50
• straw-fed pork fillet strips • gratinated goat cheese • organic seitan • fish fillet	
Autumn bowl – red rice, marinated beets, baked pumpkin, smoked paprika with chili, red onion, edamame, leaf spinach, granola, orange dressing and optionally with	21.80
• straw-fed pork fillet strips • fish fillet • organic seitan	
Chili spaghetti with tomato and white wine sauce, leaf spinach, and fried shrimp	small 18.50 normal 22.80
Beetroot gnocchi with roasted broccoli, gorgonzola, and walnuts	small 18.50 normal 22.80
	
Mafaldine with mediterranean beef ragout, mushrooms, green beans, dried tomatoes, herbs and Grana Padano	small 19.50 normal 21.80
Portion of grated Grana Padano	2.25
Pumpkin risotto with fried maitake mushrooms, pumpkin seeds, and marinated wild herbs	24.50
	
Cauliflower x 4 – roasted / baked / marinated / mashed with harissa, salted lemon, glazed organic seitan and wild herbs	26.50
	
Pike-perch fillet with savoy cabbage, baked beetroot, and chive puree	31.50
Beef goulash with broccoli and carrots served with homemade bread dumplings	28.50
Straw-fed pork medallions with green beans, organic shiitake mushrooms and potato gratin	30.50

*gluten-free pasta possible on request • please see our other daily offers



„SACHSENESSEN“ (SAXON MEAL)

Saxon potato soup with carrots and marjoram



8.50

Sauerbraten with apple red cabbage
and homemade potato dumplings

28.50

Oyster mushroom schnitzel
with pointed cabbage and fried potatoes



26.50

Quark dumplings with apple ragout

7.50

DESSERT

"Affogato" - Vanilla ice cream with double espresso	7.50
White chocolate crème brûlée with sour cherry sorbet	9,00
Plum crumble with vanilla ice cream	9.00
Peanut blondie with dark chocolate ice cream	 9.00

ICE CREAM FROM RÜLLIS

eismanufaktur

A naturally produced ice cream from "RÜLLIS Eismanufaktur in Chemnitz" that is free from artificial flavors and additives is. The sorbets are lactose-free, fat-free and vegan. The fruit content is at least 40%.

Vanilla - milk ice cream	3,- per ball
Salt caramel - dairy ice cream	
Dark Chocolate	
Sour-cherry sorbet	

AND IN ADDITION ...

Crêpe	2,-
Chocolate sauce	1,-