



MENU IN ENGLISH FROM 2026 JUNE

🌿 vegetarian | 🌿🌿 vegan

STARTERS

Baker's bread with butter, sea salt and organic olive oil - 🌿	4.00
Crostini with Janssen guacamole, mushrooms and arugula - 🌿🌿	8.50
Crostini Bruschetta "Rustica" with tomatoes, arugula and Grana Padano - 🌿	8.50
Whole grain crostini gratinated with pear and goat cheese - 🌿	8.50
Crostini × 3 - 🌿 Goat cheese, mushrooms, tomato	9.00
Antipasti plate – grilled vegetables, dried tomatoes, Grana Padano and optionally • Country ham • Sheep cheese paste - 🌿	small 9.50 normal 13.50
Asian finger food – spring roll, wan tan steamed or baked, asian salad and optionally • Chicken saté • Saté with organic smoked tofu - 🌿🌿	small 9.50 normal 13.00
Beef carpaccio with Grana Padano and marinated wild herbs	17.00
Beetroot and raspberry soup with pink peppercornss - 🌿🌿	8.50
Mushroom dashi with fried Maitake mushrooms, wonton, vegetables and herbs - 🌿🌿	small 8.50 normal 14.50
Small mixed salad - 🌿🌿	7.80

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MAIN COURSES

Salad variation with apricots, whole grains and optionally	small 16,50 normal 20,50
• pan-fried strips of straw-fed pork tenderloin • gratinated goat cheese - 🌱 • organic seitan - 🌱🌱 • Fish fillet	
Summer Bowl – marinated red rice, chili cucumber, kohlrabi som tam, roasted cauliflower, edamame, baby spinach, whole grains, lime dressing and optionally	21,80
• pan-fried strips of straw-fed pork tenderloin • fish fillet • organic seitan - 🌱🌱 • smoked tofu - 🌱🌱	
Chili spaghetti with lemongrass sauce, baby spinach and optionally	small 18,50 normal 22,80
• fried shrimp • organic seitan - 🌱🌱	
Sage gnocchi with country ham, tomatoes, arugula, spring onions and Grana Padano	small 17,50 normal 21,80
Spaghetti with chanterelles, white wine, cream, herbs and Grana Padano, optionally with	small 19,50 normal 23,80
• strips of pan-fried pork tenderloin • organic smoked tofu - 🌱	
Portion of shaved Grana Padano	2,25
Cauliflower × 4 - 🌱🌱 roasted/baked/pounded/marinated with harissa, preserved lemon, glazed organic seitan and wild herbs	26,50
Chanterelle risotto with baked zucchini, marinated wild herbs and pumpkin seed granola - 🌱	24,50
Cod fillet with herb oil, served with cucumber salad with sesame seeds, soy, coriander and potato-wasabi mash	31,50
Beef goulash with broccoli, carrots and homemade bread dumplings	28,50
Stir-fried beef strips with stir-fried vegetables, chili, Thai basil and basmati rice	32,50

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



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„SACHSENESSEN“ (SAXON MEAL)

Sauerbraten with apple red cabbage and homemade potato dumplings	28.50
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Oyster mushroom schnitzel with pointed cabbage and fried potatoes - 🌿	26.50
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Quark dumplings with apple ragout - 🌿	7.50
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DESSERT

"Affogato" - Vanilla ice cream with double espresso	7.50
Peanut blonde with sour cherry sorbet - 🌱	7.50
Crème brûlée with tonka bean, apricots and vanilla ice cream	9.00
Apricots and plum crumble with dark chocolate ice cream	9.00

ICE CREAM FROM



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	3.00 per ball
Salt caramel - dairy ice cream	
Dark Chocolate - 🌱	
Sour-cherry sorbet - 🌱	

AND IN ADDITION ...

Crêpe	2.00
Chocolate sauce	1.00