



MENU IN ENGLISH FROM 2026 SEPTEMBER 26

🌿 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
Parsley root soup with beetroot pesto and "tofu bacon" - 🌿	8.50
Fish stew with red curry, potatoes, carrots, celery and coriander	small 8.50 normal 14.50
Small mixed salad - 🌿🌿	7.80

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MAIN COURSES

Salad selection with antipasti vegetables, whole grains and your choice of	small 16,50 normal 20,50
• pan-fried strips of straw-fed pork tenderloin • gratinated goat cheese - 🌿 • organic seitan - 🌿🌿 • Fish fillet	
Autumn Bowl – red rice, marinated beetroot, roasted pumpkin, smoked bell peppers, red onion, edamame, baby spinach, herb dressing, whole grains and optionally	21,80
• pan-fried strips of straw-fed pork tenderloin • fish fillet • organic seitan - 🌿🌿 • smoked tofu - 🌿🌿	
Chili spaghetti with tomato and white wine sauce, spinach and optionally	small 19,50 normal 2,80
• fried shrimp • organic seitan - 🌿🌿	
Beetroot gnocchi with roasted Brussels sprouts, Gorgonzola cheese and walnuts	small 18,50 normal 22,80
Linguine with Mediterranean beef ragout, green beans, sun-dried tomatoes, herbs and Grana Padano cheese.	small 19,50 normal 23,80
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	25,50
Pike-perch fillet with savoy cabbage, beetroot and chive mashed potatoes	30,50
Beef goulash with broccoli, carrots and homemade bread dumplings	28,50
Medallions of straw-fed pork with bean and mushroom vegetables and potato rösti	31,50

*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
Quark and plum dumplings with poppy seeds and vanilla sauce	9.00
Apple crumble with walnut 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 - dairy ice cream	3.00 per ball
Salted caramel- dairy ice cream	
Dark Chocolate - 🌱	
Sour-cherry sorbet - 🌱	

AND IN ADDITION ...

Crêpe	2.00
Chocolate sauce	1.00