MENU IN ENGLISH FROM 2024 OCTOBER

STARTERS

Baker's bread with butter, sea salt and organic olive oil	3,50
Crostini Bruschetta "Janssen-Guacamole" with mushrooms and rocket	8.50
Whole grain crostini gratinated with pear and goat cheese vegetarisch	8.50
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
Hummus plate - classic hummus, beetroot hummus, romaine lettuce, yogurt-mint dip and sweet potato fries	13,00
Carpaccio of beef comes with grana padano and marinated wild herbs	17,00
Sweet potato soup with beetroot and whole grains	8.50
Red fish curry stew with chili, carrot, potato, celery and tomatoes	small 9.50 normal 16.50
Small mixed salad	7.80

MAIN COURSES

"Caesar's Salad-Janssen Style" with lettuce, tomato, cucumber, sesame croutons, baked capers, Grana Padano and optionally with fried corn chicken breast or Organic smoked tofu	small 16.50 regular 20.50
Fall Bowl red jasmine rice, marinated beetroot, oven pumpkin, smoked paprika, pickled red onions, edamame, lemon pointed cabbage, kale, orange dressing and optionally with Pork fillet strips Fish fillet Organic smoked tofu Organic seitan	21,80
Gnocchi with mediterranean beef ragout, dried tomatoes and Grana Padano	small 18.50 regular 22.80
Linguine with green beans, mushrooms, baked pumpkin, organic seitan and Grana Padano vegan möglich	small 17.50 regular 21.80
Portion of grated Grana Padano	2.25
Fennel risotto with peas, mint, lamb's lettuce and fried garlic prawnsor with glazed bioseitan	26.50
Savoy cabbage roulade filled with organic smoked tofu, served with fried oyster mushrooms and smoked paprika, potato mash with fried onion	26.50
Fried pulpo with Bimi, organic shiitake, Chorizo and sweet potato puree	28.50
Pike-perch fillet with salt-crusted beetroot, savoy cabbage and chive puree	31.50
Sauerbraten with red cabbage and homemade bread dumplings	26.50
Straw pig medallions with green beans, Organic Shii Take mushrooms and potato gratin	31.50

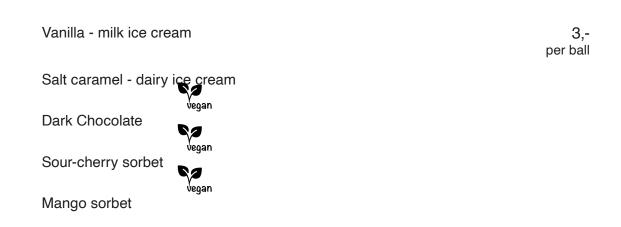
^{*}gluten-free pasta possible on request • please see our other daily offers

DESSERT

"Affogato" - Vanilla ice cream with double espresso	6.50
"Peanut blondie" with sour cherry sorbet	9.00
Apple crumble with walnut ice cream and brittle	9.00
Quark plum dumplings with poppy seeds, vanilla sauce and panko	9.00



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%.



AND IN ADDITION ...

Crêpe	2,-
Chocolate sauce or caramel sauce	1-