




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  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 17,00
comes with grana padano and marinated wild herbs

Sweet potato soup with beetroot and whole grains  8.50

Red fish curry stew small 9.50
with chili, carrot, potato, celery and tomatoes normal 16.50

Small mixed salad  7.80

MAIN COURSES

<p>“Caesar’s Salad-Janssen Style” with lettuce, tomato, cucumber, sesame croutons, baked capers, Grana Padano and optionally with</p> <ul style="list-style-type: none"> • fried corn chicken breast or • Organic smoked tofu 	<p>small 16.50 regular 20.50</p>
	
<p>Fall Bowl red jasmine rice, marinated beetroot, oven pumpkin, smoked paprika, pickled red onions, edamame, lemon pointed cabbage, kale, orange dressing and optionally with</p> <ul style="list-style-type: none"> • Pork fillet strips • Fish fillet • Organic smoked tofu • Organic seitan 	<p>21,80</p>
	
<p>Gnocchi with mediterranean beef ragout, dried tomatoes and Grana Padano</p>	<p>small 18.50 regular 22.80</p>
<p>Linguine with green beans, mushrooms, baked pumpkin, organic seitan and Grana Padano</p>	<p>small 17.50 regular 21.80</p>
	
<p>Portion of grated Grana Padano</p>	<p>2.25</p>
<p>Fennel risotto with peas, mint, lamb's lettuce and</p> <ul style="list-style-type: none"> • fried garlic prawns • or with glazed bioseitan 	<p>26.50</p>
<p>Savoy cabbage roulade filled with organic smoked tofu, served with fried oyster mushrooms and smoked paprika, potato mash with fried onion</p>	<p>26.50</p>
	
<p>Fried pulpo with Bimi, organic shiitake, Chorizo and sweet potato puree</p>	<p>28.50</p>
<p>Pike-perch fillet with salt-crusted beetroot, savoy cabbage and chive puree</p>	<p>31.50</p>
<p>Sauerbraten with red cabbage and homemade bread dumplings</p>	<p>26.50</p>
<p>Straw pig medallions with green beans, Organic Shii Take mushrooms and potato gratin</p>	<p>31.50</p>

*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

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,- per ball
Salt caramel - dairy ice cream	
Dark Chocolate	
Sour-cherry sorbet	
Mango sorbet	

AND IN ADDITION ...

Crêpe	2,-
Chocolate sauce or caramel sauce	1,-