



MENU IN ENGLISH FROM 2025 JULY

STARTERS

Baker's bread with butter, sea salt and organic olive oil	 vegetarisch	3,50
Crostini Bruschetta with Tomatoes, Arugula, and Grana Padano	 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 • Country ham • Sheep cheese paste	 vegetarisch möglich	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	 vegan möglich	small 9.50 normal 13.00
Cauliflower falafel with beetroot hummus, romaine lettuce, and mint yogurt dressing	 vegetarisch	14.80
Beef fillet carpaccio with Grana Padano and marinated wild herbs		17.00
Beetroot and raspberry soup with goat's cheese and pink peppercorns	 vegetarisch	8.50
Fischeintopf mit rotem Curry, Chili, Karotte, Kartoffel, Staudensellerie und Tomate		small 8.50 normal 14.50
Small mixed salad	 vegan	7.80

MAIN COURSES

Salad variation with apricots, whole grains, and optionally		small 16,50 normal 20,50
• straw-fed pork fillet strips • gratinated goat cheese • organic seitan • fish fillet		
Summer Bowl –		21,80
Marinated red rice, radishes, chili cucumber, kohlrabi som tam, roasted cauliflower, edamame, leaf spinach, whole-grain rice, lime dressing, and optionally		
• straw-fed pork fillet strips • fish fillet • organic seitan		
Chili spaghetti with lemongrass, bell peppers, spinach leaves and optionally with		small 18,50 normal 22,80
• straw-fed pork fillet strips • fried shrimp • organic seitan • organic smoked tofu		
Sage gnocchi with country ham, tomato, arugula, spring onions, and Grana Padano		small 17,50 normal 21,80
Spaghetti with chanterelles, white wine, cream, herbs, spring onions, and Grana Padano		small 17,50 normal 21,80
Portion of shaved Grana Padano		2,25
Mushroom risotto with baked zucchini, marinated wild herbs, and granola		24,50
Cauliflower x 3 - roasted/baked/mashed - with harissa, salted lemon, glazed organic seitan, and wild herbs		26,50
Fried zander fillet with chanterelles, cream and herb risotto		31,50
Beef goulash with broccoli, carrots, and homemade pretzel dumplings		28,50
Beef rump steak with mushrooms and rosemary potatoes		32,50

*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
Apricot 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,-