

















MENU IN ENGLISH FROM 2024 JULY

STARTERS

Baker's bread with butter, sea salt and organic olive oil		3,50
Crostini Bruschetta "Rustica" with tomatoes, rocket and Grana Padano		8.50
Whole grain crostini gratinated with pear and goat cheese		8.50
Antipasti plate - grilled vegetables, dried tomatoes, Grana Padano and optionally		small 9,50 normal 13.50
<ul style="list-style-type: none">• Country ham• Sheep cheese paste		
Asian finger food – spring roll, wan tan steamed or baked, asian salad and optionally		small 9.50 normal 13.00
<ul style="list-style-type: none">• Chicken saté• Saté with organic smoked tofu		
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
Beetroot and raspberry soup with herb-falafel		8.50
Exotic fish stew with chili, carrot, potato, celery and tomatoes		small 9.50 normal 16.50
Small mixed salad		7.80

MAIN COURSES

Summery salad variation with apricots, whole grains and optionally with		small 16.50 regular 20.50
<ul style="list-style-type: none"> • Pork fillet strips • Fish fillet • Gratinated goat cheese • Organic seitan 		
Summer Bowl - marinated rice noodles, roasted cauliflower, chili cucumber, eda- mame, kohlrabi som tam, beetroot, leaf spinach, whole wheat, lime dressinand optionally with		21,80
<ul style="list-style-type: none"> • Pork fillet strips • Fish fillet • Organic smoked tofu • Organic seitan 		
Sage gnocchi with country ham, tomatoes, rocket, spring onion and Grana Padano		small 17.50 regular 21.80
Chili spaghetti with lemongrass sugo, red pepper, leaf spinach and optionally with		small 17.50 regular 21.80
<ul style="list-style-type: none"> • Fried shrimps • Beef strips • Organic smoked tofu • Organic Seitan 		
Rigatoni with chanterelles, white wine, cream, herbs, spring onion, Grana Padano and optionally with		small 18.50 regular 22.80
<ul style="list-style-type: none"> • Pork fillet strips • Fish fillet • Organic smoked tof 		
Portion of grated Grana Padano		2.25
Chanterelle risotto with baked zucchini, marinated wild herbs and granola		24.80
Cauliflower × 4 - roasted / baked / mashed / raw marinated- with harissa dip, salted lemons and marinated spinach leaves		26.50
Fried zander fillet with chanterelles, cream and herb risotto		31.50
Ox cheeks with carrots, broccoli, mustard and potato and celery puree		29.50
Beef sirloin steak with fried mushrooms and rosemary potatoes		30.50



*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 sorbetet	9.00
White chocolate crème brûlée with apricots and popcorn ice cream	8.00

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
Popcorn - milk ice cream	
Salt caramel - dairy ice cream	
Dark Chocolate	
Sour-cherry sorbet	
Mango sorbet	 

AND IN ADDITION ...

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