







ENGLISH MENUS FROM 2020 OCTOBER





FINGERFOOD & STARTER

Whole grain crostini with avocado, mushrooms, wild rocket and sun-dried tomatoes		6,20
Whole grain crostini with pear and baked goat cheese		6,20
Carpaccio from beef fillet with marinated wild rocket and grated grana padano		10,50
Antipasti with grilled vegetable, dried tomatoes, air-dried salami, Italian country ham and grana padano		small 6,90 normal 8,90
Asian finger food plate with spring roll, wan tan steamed or baked, chicken saté and Asian salad		small 6,90 normal 8,90
Goat cream cheese baked in filo pastry with cranberry and marinated wild herbs		9,50




SOUPS

Pumpkin soup with ginger and papadam		6,50
Soup of parsley root with chorizo and smoked pepper		6,50
Strong broth "Vietnam style" with chicken Wan Tan, rice noodles, pak shoi, mushrooms, cilantro and mint		normal 7,00 big 9,00

SALADS



Small mixed salad		4,90
Salad variation with grilled vegetables and baked goat cheese		small 10,80 normal 14,80
Buckwheat salad with baked pumpkin, avocado, whole grain and nuts		small 10,80 normal 14,80
Salad with falafel, mint flavoured yogurt and pomegranate		small 10,80 normal 14,80

PASTA

Red lentil pasta with fried Mediterranean vegetables, roasted pumpkin seeds, sun-dried tomatoes, herbs and grana padano		small 11,80 normal 14,80
Spaghetti "carbonara" with shiitake mushrooms, smoked tofu, spring leek and grana padano		small 11,80 normal 14,80
Chili spaghetti with seitan, baked pumpkin, cabbage, bell pepper and peanuts		small 12,80 normal 15,80
Linguine with clams, shrimps, chili, garlic, dill and tomatoes		small 12,80 normal 15,80
Rigatoni with chorizo, cabbage, tomatoes, chili and grana padano		small 11,80 normal 14,80
Tagliatelle with wild game stew from local forests, cranberries and orange		small 13,80 normal 16,80
One serving grated grana padano		1,50


** All pasta dishes can be served with gluten-free pasta.

MAIN COURSE

Pumpkin × 4 - puree / baked / risotto / baked / tempura - with marinated wild herbs		16,90
Goulash of seitan with fried king oyster mushrooms, smoked bell pepper and homemade dumplings		18,90
Filet of sea bass with ratatouille risotto and marinated arugula		21,90
Fried filet of cod with stewed cabbage, puree of pumpkin and Harissa		22,90
"Sauerbraten" (deer marinated in vinegar and herbs) together with red cabbage, flavoured with pears and homemade dumplings		20,90
Filet of Duroc pig, cooked in hay, with mushrooms and rosemary flavoured potatoes		24,90

All main courses can be served „low carb“ with a little salad.

DESSERTS

Blueberry sorbet with prosecco		6,50
Crème brûlée made of Hokkaido pumpkin comes with chopped and caramelised pumpkinseeds and chocolate ice cream		6,50
Parfait of buttermilk with plums and meringue		6,50
Homemade tiramisu		4,50

Our Ice cream comes in **Bio** - Quality from TONIS handmade organic icecream.




Ice cream? ... Turn the page, please. →



ORGANIC ICE-CREAM FROM THE LEIPZIG ICE-CREAM MANUFACTURING

Exclusively purely natural and organically grown ingredients are used for the composition of traditionally handmade ice-creams by TONIS. The harmony between pure fruits and often a hint of spices increase the taste experience. All types of ice-cream are organic, without egg, gluten-free and a big number of types are lactose-free and vegan. For more information: www.bioeisladen.de.

ICECREAM **Bio**

Bourbon vanilla fresh whole milk (at least 67% milk content), fresh cream, skimmed milk powder, cane sugar, glucose, inulin, ground Bourbon vanilla, carob gum, salt	2,50
Chocolate fresh whole milk (at least 66% milk content), cane sugar, fresh cream, cacao, skimmed milk powder, glucose, inulin, carob gum, salt	2,50
Salt caramel whole milk (at least 69 % milk content), salted caramel sauce, cane sugar, skimmed milk powder, inulin, glucose, carob gum, salt	2,50
Raspberry Beetroot Raspberries, beetroot, cane sugar, glucose, inulin, carob gum, fresh lemon juice	 2,50
Mango Mango puree (at least 37 % fruit content), water, cane sugar, fructose, inulin, fresh lemon juice, carob gum	 2,50
Blackberry goat's milk yogurt goat yoghurt (at least 47% goat yoghurt content), goat milk, cane sugar, fructose, inulin, blackberry variegato, carob gum, salt	2,50
Nougat Praliné soy milk (at least 50% milk content), nut nougat (vegan), cane sugar, dextrose, glucose, inulin, hazelnuts, dark chocolate, carob gum, salt, soy margarine, canola oil	 2,50

COMES WITH ...

baked waffle	2,50
crêpe	2,-
raspberry sauce, chocolate sauce, caramel sauce Bio	1,-