




ENGLISH MENUS FROM 2019 OCTOBER


FINGERFOOD & STARTER

Whole grain crostini with avocado and smoked salmon	5,70
Whole grain crostini with pear and baked goat cheese	5,70
Carpaccio of herbed fillet of beef with marinated arugula 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's cream cheese baked in filo pastry with cranberry and lettuce	9,50


SOUPS

Soup with beetroot, coconut and baked vegetable wan tan	 6,00
Soup of parsley root with chorizo and smoked pepper	6,00
Mediterranean fish stew with saffron, tomatoes, celery, potatoes, clams and shrimps	normal 6,50 big 8,50

SALADS

Small mixed salad	 4,90
Tomatoes marinated with pesto, rucola and mozzarella	10,80
Salad variation with baked goat cheese, beetroot and walnuts	small 10,80 normal 14,80
Quinoa salad with chili, avocado, pomegranate seeds comes to- gether with seitan <u>or</u> fried salmon	small 10,80 normal 14,80
Salad variation with fried chicken strips and mushrooms	small 10,80 normal 14,80

PASTA

Chili spaghetti with smoked tofu, pepper, pumpkin and pointed cabbage		small 9,80 normal 13,80
Asian pasta with red curry, pan-cooked vegetables, chili comes together with seitan or chicken strips		small 11,80 normal 15,80
Spaghetti "Vogole" with clams, white wine, tomatoes, garlic and parsley		small 10,80 normal 14,80
Gnocchi of sweet potatoes with ragout of local game, orange and cranberries		small 11,80 normal 15,80
Rigatoni with fried chorizo, pointed cabbage, chili, tomatoes and grana padano		small 10,80 normal 14,80
One serving grated grana padano		1,00


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

MAIN COURSE

Pumpkin x 4 Risotto - purée - baked pumpkin - piccata with marinated salad		16,90
Risotto of buckwheat and gorgonzola with baked beetroot, walnuts and wild herbs		16,90
Filet of cod with salt-cooked beetroot, horseradish savory and purée of potatoes		20,90
Fried filet of salmon with Asian pan-cooked vegetables, soy, chili, cilantro and basmati rice		21,90
Duck curry "Asian style" with coconut, chili, peanuts, pak shoi, orange and basmati rice		18,90
"Sauerbraten" of deer with red cabbage and pear together with homemade dumplings		19,90
Filet of Iberico - pink roasted - with pistachio, mushrooms and potato roulade		21,90

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

DESSERTS

Strawberry sorbet with Prosecco		6,00
Caramelized apple-cranberry-strudel with vanilla ice cream		6,00
Crème brûlée of white chocolate with mango and nougat ice cream		6,00
Homemade tiramisu		4,50




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,-
Chocolate fresh whole milk (at least 66% milk content), cane sugar, fresh cream, cacao, skimmed milk powder, glucose, inulin, carob gum, salt		2,-
Salt caramel whole milk (at least 69 % milk content), salted caramel sauce, cane sugar, skimmed milk powder, inulin, glucose, carob gum, salt		2,-
Raspberry Beetroot Raspberries, beetroot, cane sugar, glucose, inulin, carob gum, fresh lemon juice		2,-
Mango Mango puree (at least 37 % fruit content), water, cane sugar, fructose, inulin fresh lemon juice, carob gum		2,-
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,-
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,-

COMES WITH ...

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