



ENGLISH MENUS FROM 2022 DECEMBER

STARTERS

Crostini with "Janssen guacamole", dried tomatoes and mushrooms



7,50

Wholemeal crostini with pear and goat cheese au gratin



7,50

Appetizer plate –
grilled vegetables, dried tomatoes,
grana padano and optional

- Country-cured ham
- Sheep cheese

small 7,50
big 10,50

Asian finger food –
spring roll, wan tan steamed or baked,
asian salad and optional

- Chicken saté
- Saté with smoked tofu



small 7,50
big 10,50

Hummus plate –
hummus classic, beetroot hummus, romaine lettuce,
yoghurt mint dip and sweet potato fries



10,50

Carpaccio of Sachsenland beef
comes with grana padano and marinated wild herbs

14,50

Beetroot and coconut soup
with vegetable Wan-Tan



7,00

Mushroom and vegetable dashi
with vegetable wan tan, pak shoi,
Enoki, Shii Take, leek and coriander



small 7,50
big 12,50







Exotic fish stew with red curry, chili celery and potatoes



Small mixed salad

6,50

MAIN COURSES

Salad variation with with beetroot, oven pumpkin, caramelized nuts and optionally with	small 13,80 normal 17,50
<ul style="list-style-type: none"> • fillet strips of "Strohschwein" • fish fillet • gratinated goat cheese • organic seitan (vegan) 	
Bowl –	18,90
Buckwheat noodles, pointed cabbage, squash, marinated beetroot, roasted cauliflower, smoked paprika, whole grain, pumpkin seed granola, spinach leaves, pomegranate dressing and optionally with	
<ul style="list-style-type: none"> • fillet strips of "Strohschwein" • fish fillet • organic seitan (vegan) • smoked tofu (vegan) 	
Rigatoni with pointed cabbage, herbs, garlic, tomato sauce and Grana Padano and optionally with	small 13,50 normal 17,50
<ul style="list-style-type: none"> • salsiccia • fish fillet • organic smoked tofu 	
Chili spaghetti with savoy cabbage, paprika, pumpkin, soy, coriander and optionally with	small 13,50 normal 17,50
<ul style="list-style-type: none"> • fillet strips of "Strohschwein" • fish fillet • organic seitan (vegan) • smoked tofu (vegan) 	
Gnocchi with mediterranean beef ragout, mushrooms, green beans, sundried tomatoes and herbs	small 14,50 normal 18,50
Portion of grated grana padano	2,00
Beetroot risotto with goat's cream cheese, caramelized walnuts, marinated beets and wild herbs	 18,50
Bioseitan mushroom goulash with smoked paprika, savoy cabbage and potato gratin	 24,50
Cod fillet with potato and salsify ragout and marinated lamb's lettuce	27,50
Beef hip steak with cabbage salad, sweet potato fries and herb dip	28,50
Braised venison from the "Marienberger Forst" with roasted Brussels sprouts and homemade bread dumplings	28,50

*gluten-free pasta possible on request • please see our other daily offers




DESSERT

Coconut panna cotta with vanilla pear	4,50
White chocolate creme brulee with coffee ice cream, citrus and pomegranate	7,00
Plum crumble with walnut ice cream	7,00

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	2,50 per ball
Coffee - milk ice cream	
Salt caramel - dairy ice cream	
Dark Chocolate	
Sour-cherry sorbet	
Mango sorbet	

AND IN ADDITION ...

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