

















MENU IN ENGLISH FROM 2025 JANUARY

STARTERS

Baker's bread with butter, sea salt and organic olive oil		3,50
Crostini Bruschetta "Janssen-Guacamole" with mushrooms and rocket		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		
Goat's cheese baked in filo dough with cranberries, marinated beetroot and lamb's lettuce		14.80
Carpaccio of beef comes with grana padano and marinated wild herbs		17.00
Parsnip soup with beetroot pesto and Jerusalem artichoke		8.50
Chickpea stew with vegetables, beans, soy, chili and cumin		small 8.50 normal 14.50
Small mixed salad		7.80



MAIN COURSES

Salad variation with beetroot, baked pumpkin, nuts and optionally with		small 16.50 regular 20.50
<ul style="list-style-type: none"> • Fillet strips of pork • Gratinated goat's cheese • Fish fillet 		
Teriyaki bowl red jasmine rice, edamame, red cabbage kimchi, baked pumpkin, beetroot, lamb's lettuce, red onion, whole grain, orange dressing and optionally with		21,80
<ul style="list-style-type: none"> • Pork fillet strips • Fish fillet • Organic smoked tofu • Organic seitan 		
Chili spaghetti with shrimp and vegetable ragout, saffron, orange and mint		small 18.50 regular 22.80
Gnocchi with roasted Brussels sprouts, beetroot, walnuts, Gorgonzola and radicchio		small 17.50 regular 21.80
Rigatoni with pointed cabbage, tomato sauce, chili, herbs and Grana Padano and optionally with		small 18.50 regular 22.80
<ul style="list-style-type: none"> • Fried chorizo • Organic smoked tofu 		
Portion of grated Grana Padano		2.25
Pumpkin risotto with radicchio, marinated wild herbs and pumpkin seeds, optionally with		26.50
<ul style="list-style-type: none"> • Baked organic oyster mushrooms • Fried garlic shrimp 		
Goulash of organic seitan and mushrooms with savoy cabbage and baked potatoes		26.50
Fillet of Arctic char with braised pointed cabbage, salted lemon and harissa mashed potatoes		30.50
Duck leg with apple red cabbage and homemade potato dumplings		26.50
Beef rump steak with pink pepper butter, roasted Brussels sprouts and fried potatoes		31.50


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



„SACHSENESSEN“ (SAXON MEAL)




Mushroom and potato stew, sweet and sour with herbs	 vegetarisch	8.50
Sauerbraten with apple red cabbage and homemade potato dumplings		28.50
Oyster mushroom schnitzel with savoy cabbage and fried potatoes	 vegetarisch	26.50
Potato pancakes with apple ragout		7.50

DESSERT

“Affogato” - Vanilla ice cream with double espresso	7.50
Orange Mascarpone with Biscuit and Amaretto	7.50
Apple crumble with vanilla and walnut ice cream	9.00
Lemon Cake 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 	
Mango sorbet 	

AND IN ADDITION ...

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