



ENGLISH MENUS FROM 2022 APRIL

STARTERS

Wholemeal crostini with pear and goat cheese au gratin		7,00
Wholemeal crostini with „Janssen-Guacamole“ cress, radishes and organic smoked salmon		8,00
Appetizer plate – grilled vegetables, dried tomatoes, grana padano and optional		small 7,50 normal 10,50
<ul style="list-style-type: none">• Country-cured ham• Sheep cheese		
Asian finger food – spring roll, wan tan steamed or baked, asian salad and optional		small 7,50 normal 10,50
<ul style="list-style-type: none">• Chicken saté• Saté with smoked tofu		
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
Cauliflower soup with lime, ginger, tofu and coriander		7,00
Vegetable dashi with mushrooms, root vegetable, wan tan, chilli, pak shoi and coriander		small 7,00 big 12,50
Small mixed salad		6,50

MAIN COURSES

lettuce salads with marinated root vegetables, and optional		small 12,80 normal 15,80
<ul style="list-style-type: none"> • pork tenderloin of "Strohschwein" • fish fillet • organic seitan • smoked tofu 		
Spring Bowl –		17,50
Rice noodles, roasted cauliflower, asparagus, whole grain, Pumpkin seed granola, spinach leaves, radishes, edamame, kohlrabi "Som Tam" and optional		
<ul style="list-style-type: none"> • pork tenderloin of "Strohschwein" • fish fillet • organic seitan • smoked tofu 		
Gnocchi with pea-wild garlic-pesto, asparagus and grana padano		small 11,50 normal 11,50
Chili spaghetti with winter spinach, lemongrass sugo, pumpkin and optional		small 12,50 normal 15,50
<ul style="list-style-type: none"> • pork tenderloin of "Strohschwein" • fish fillet • organic seitan • smoked tofu 		
Portion of grated grana padano		1,50
Spelled dumplings filled with beetroot and silken tofu, with pointed cabbage, wild garlic and marinated spinach		19,50
Cauliflower × 4 pureed, baked, roasted, blanched and marinated wild herbs		19,50
Char fillet with salty lemon, leaf spinach and asparagus risotto		24,50
Brown trout with pak shoi, mushrooms and sweet potatoes		23,50
Roast venison with oven vegetables and homemade bread dumplings		24,50
Lamb rump roasted pink with carrots, broccoli and potato-hemp-fritters		28,50

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

DESSERT

Almond-Crème brûlée
with dark chocolate ice cream



7,00

Rhubarb crumble with sour cherry sorbet

7,00

Mango sorbet with prosecco



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

Dark chocolate



Rhubarb-vanilla-sorbet



Mango-sorbet



AND IN ADDITION ...

Crepe

2,-

Chocolate sauce or caramel sauce

1,-