





ENGLISH MENUS FROM 2020 JULY


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

Kohlrabi soup with curry, chili and apricot salsa		6,50
Zucchini and broccoli soup with roasted pumpkin seeds and fried shrim		6,50
Mediterranean chicken stew with tomatoes, vegetables, herbal oil and grana padano		normal 7,00 big 9,00

SALADS

Small mixed salad		4,90
Marinated tomatoes with pesto, wild rocket and buffalo mozzarella		10,80
Salad variation with grilled zucchini, apricots and baked goat cheese		small 10,80 normal 14,80
Beetroot cucumber salad with yoghurt dressing, dill und fried halloumi		small 10,80 normal 14,80
Quinoa salad with watermelon, cucumber, feta cheese and fried chicken breast		small 10,80 normal 14,80

PASTA

Red lentil pasta with fried Mediterranean vegetables, roasted pumpkin seeds, sun-dried tomatoes, herbs and grand padano	small 11,80 normal 14,80
Asian pasta with red curry, chili, bell pepper, apricot, pak shoi and glazed seitan	 small 12,80 normal 15,80
Chili spaghetti "aglio olio" with garlic, tomatoes, spring leek and fried shrimps	small 12,80 normal 15,80
Spaghetti with chicken strips, chanterelle, jus and herbs	small 12,80 normal 16,80
One serving grated grana padano	1,50


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

MAIN COURSE

Risotto with peas, mint, grilled zucchini, green asparagus, goat's cream cheese and marinated wild herbs	14,90
Cauliflower x 4 Risotto / roasted / baked / purée, goes with marinated wild herbs	16,90
Fried trout with chanterelle and potatoes with herbs	19,90
Fried trout with chanterelle and potatoes with herbs	18,90
Goulash of the Angus beef with broccoli, carrots and homemade potato dumplings	18,90
Saltimbocca of veal with fried mushrooms and risotto with herbs	22,90

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

DESSERTS

Rhubarb and strawberry sorbet with prosecco		6,50
Crème brulée with ragout of apricot and raspberry ice cream		6,50
Dumplings of apricot and quark with poppy seed and vanilla sauce		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,-