
APPETIZERS

SOUPS

VEAL BOUILLON, SEMOLINA DUMPLINGS
7.50

ROAST BEEF "VITELLO",
TUNA SAUCE, CAPERS
15.50

SMOKED CHAR,
GREEN ASPARAGUS, ROMAINE LETTUCE, RASPBERRY DRESSING
16.00

CARPACCIO BEETROOT, LAMB'S LETTUCE, GOAT'S CHEESE,
APRICOTS, BLACK NUTS
12.50

SALADS VEGETARIAN DISHES PASTA

"CAESAR"
SALAD, CHICKEN STRIPS, CROUTONS, PARMESAN,
POACHED EGG, ANCHOVIES, BACON
VS 12.00 HG 18.00

MIXED LEAF LETTUCE,
HOUSE DRESSING, GRAINS, TOMATOES,
CUCUMBERS, CARROTS, HERBS
VS 5.00 HG 8.50

BEEF FILLET SLICES 150G 19.50
GOAT CREAM CHEESE / GRAIN COAT 16.00
BAKED CHICKEN BREAST 16.00

TAGLIARINI SPRING VEGETABLES,
PESTO, PARMESAN
12.50

PASTA "FIUME",
SMOKED CHAR, LOBSTER BUTTER
16.50

CLASSICAL DISHES

**WIENER SCHNITZEL,
CRANBERRIES, FRENCH FRIES, CUCUMBER SALAD**
21.00

**CHICKEN BREAST, CURRY
CHICKPEA RATATOUILLE**
18.50

**STRAW PORK FILLET SKEWER,
BELL-PEPPERS, BACON, ONIONS, WHISKEY PEPPER SAUCE, HASH
BROWNS**
19.50

**WHOLE FRIED CHAR,
SPRING VEGETABLES, TRIPLET POTATOES**
19.50

**PINK ROAST RACK OF LAMB,
RED WINE REDUCTION, WILD BROCCOLI, SWEET POTATOES MASHED**
27.50

**DUMPLING TRIO
SPINACH, PRETZELS, CHEESE, NUT BUTTER, SPROUTS**
13.50

**CHICKPEA RATATOUILLE,
BARLEY RISOTTO (VEGAN)**
13.50

**YEAST DOUGH FLATBREAD,
TOMATO, MOZZARELLA, BACON & LEEK**
10.50

FRANCONIAN DISHES

VENISON RAGOUT IN TEMPRANILLO,
SEASONAL MUSHROOMS, CRANBERRIES, BREAD DUMPLINGS
18.50

BOILED FILLET OF VEAL,
CRANBERRIES, HORSERADISH SAUCE, WIDE NOODLES
17.00

BRATWURST, SILVANERKRAUT OR
"BLUE" IN ROOT WINE STOCK, FARMER'S BREAD
11.00

STEAKS

RARE OR MEDIUM RARE

RUMP STEAK
150 GR. 23.00 250 GR. 28.00

FILLET STEAK
150 GR 25.00 250 GR 31.50

BACON BEANS, ONION CHUTNEY, HASH BROWNS

EXTRA SIDE DISHES: SEASONAL VEGETABLES, POTATO RÖSTI, FRIES,
BERNAISE SAUCE, WHISKEY AND PEPPER SAUCE, HERB BUTTER

CHÂTEAUBRIAND APPROX. 400 GR.

HERB BUTTER, WHISKY-PEPPER SAUCE, HOLLANDAISE SAUCE,
HERBMUSHROOMS, VEGETABLES OF SEASON, VARIOUS POTATOES

FOR 2 PERSONS 65.00

DESSERT

CREME BRÛLÉE	5.50
"DIVA" CHOCOLATE, CARAMEL, PEANUT, PLUM	7.50
WARM APPLE CRUMBLE TART, FRUIT SORBET (VEGAN)	6.50
WHITE & DARK CHOCOLATE MOUSSE	6.50
KAISERSCHMARRN, PLUMS, VANILLA ICE CREAM, RAISINS, ALMONDS	15.50
SORBET OF YOUR CHOICE, WITH SPARKLING WINE	5.50
GOURMET ICE CREAM,	SCOOP 2.00
VANILLA, CHOCOLATE, STRAWBERRY, WALNUT	
ESPRESSO, HOMEMADE MACARON	5.00
AFFOGATO, ESPRESSO & WALNUT ICE CREAM	5.00
CAKE APPLE, CHEESE, CHOCOLATE	EACH 3.50
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CHEESE SELECTION FROM THE BOARD	100 GR. 13.50
PLUCKED DUO, WHOLEMEAL BREAD	6.50