



## Starters...

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<b>Small mixed salad</b> <i>with tomato, sweet pepper and cucumber in yogurt-herb dressing</i>		<b>8,50 €</b>	G,K,1
<b>Vegan beetroot pancake</b> <i>on marinated herb salad and cherry tomatoes</i>		<b>14,50 €</b>	A1,F,H,I,K
<b>Carpaccio of South American beef</b> <i>with crunchy arugula, pickled olives and parmesan cheese</i>		<b>17,50 €</b>	G,H,1,3,6

**We serve fresh baguette with all appetizers.**

A,L

## Our homemade soups...

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<b>Iced yogurt cucumber soup</b> <i>with smoked salmon</i>		<b>9,00 €</b>	D,G,K
<b>Tuscan tomato soup</b> <i>with basil olive oil and grissini</i>		<b>9,00 €</b>	A1,I,2
<b>Chicken broth</b> <i>with vegetables and small dumplings</i>		<b>9,00 €</b>	A1,C,G,I



## Recommendations of our cold kitchen ...

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<b>„Scharfe Sache...“</b> <b>roast pork from our regional butcher</b> <i>on roasted slices of bread, served with pickles, mustard and horseradish</i>	 Ergebnisse HEIMISCH IM GUTEN GESCHMACK.	<b>17,00 €</b>	A,G,K,2,9
<b>Three sorts of cheese of „Burkhardtsdorfer Rösslerhof“</b> <i>matured hay cheese, mountain cheese and herb cheese with grapes, mustard and butter and bread</i>		<b>18,50 €</b>	A,G,H,K
<b>Caesar salad with roasted chicken breast</b> <i>romaine lettuce with dressing on cherry tomatoes, croutons and parmesan cheese served with fresh baguette</i>		<b>17,80€</b>	A1,D,G,K,L

## Our classics – well known and very popular...

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<b>Filled dumplings</b> in tomato sauce with rocket salad and parmesan cheese		<b>14,80 €</b>	A1,C,G,H
<b>Vegan „Schnitzel“</b> – made of vegetables with peas and potatoes		<b>16,80 €</b>	A1,C,F,G,H,I,K,L
<b>Leg of rabbit</b> – “canary style” on pepper vegetables and rosemary potatoes		<b>23,80 €</b>	G,I
<b>Beef roulade</b> – homemade style served with red cabbage and cooked dumplings in bread butter		<b>25,80 €</b>	A,G,K,2,3,9
<b>Tender braised leg of lamb</b> in rosemary jus, with bacon beans and homemade dumplings		<b>24,50 €</b>	C,G,I,2,3
<b>Rump steak from South American beef 200g</b> served with homemade butter and herbs Steakhouse-fries and lime mayonnaise and a small salad with cherry tomatoes and feta cheese		<b>28,50 €</b>	A1,C,F,G,K,I,1

## ...from the sea

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<b>Roasted cod fillet</b> on cauliflower – potato cream served with a cucumber balsamico salad		<b>25,80 €</b>	A1,D,G
<b>Fillet of nordic salmon</b> on leaf spinach and tagliatelle		<b>26,50 €</b>	A1,C,D,G

## Desserts

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<b>Homemade egg liqueur parfait</b> on rhubarb – vanilla confit		<b>9,00 €</b>	C,G,H,7,2
<b>Homemade lemon tarte</b> with yogurt ice cream and fresh berries		<b>9,50 €</b>	A1,C,G,H

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## Tasty asparagus...

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**Asparagus salad with fresh lime dressing**  
and chopped salmon

**17,80 €** D,G,K

### Special recommendation: Asparagus menu:

**Creamy asparagus soup** A1,G  
with wild garlic croutons  
single price: 9,00 €



**Suprême of corn-fed chicken breast** A1,C,G  
on asparagus ragout  
and potatoes  
single price: 25,80 €

**Pavlova with vanilla cream** C,G,H  
and fresh strawberries  
single price: 9,50 €

**as 3 course menu: 43,00 € per Person**

**Asparagus ragout, flavoured with cream and herbs**  
served with noodles



**22,80 €** A1,C,G

**We serve a portion of fresh, German asparagus spears**  
**(approx. 300g peeled) with your choice of potatoes.**

- with melted butter **23,80 €** G
- with Hollondaise sauce **24,80 €** C,G
- with cooked ham and Serrano ham **27,80 €** C,G,2,3
- with crispy chicken breast **29,80 €** A1,C,G,3,4
- with grilled pork medallions **29,80 €** A1,C,G
- with fillets of red gurnard, fried on the skin **29,80 €** A1,C,D,G