SCHLOSSHOTEL
KLAFFENBACH

Starters…

Small mixed salad — ***8,50 €*** — *G,K*
with tomato, sweet pepper and cucumber in yogurt-herb dressing

Colourful salad of fennel, savoy cabbage and oranges — ***14,80 €*** — *F*
with grilled tofu and roasted chickpeas

Fillet of nordic salmon — ***15,50 €*** — *D,K*
with marinated wild herb salad and honey-mustard dip

Carpaccio of South American beef — ***17,50 €*** — *G,H,1,3,6*
with crunchy arugula, pickled olives
and parmesan

We serve fresh baguette with all appetizers. — *A,L*

Our homemade soups…

Tuscan tomato soup — ***9,00 €*** — *A1*
with basil olive oil and grissini

Clear beef bouillon — ***9,00 €*** — *A1,C,G*
with vegetables and small dumplings

Cauliflower cream soup — ***9,00 €*** — *A,G,2,3*
with croutons and pancetta

Recommendations of our cold kitchen …

„Scharfe Sache“ — ***17,00 €*** — *A,G,K,2,9*
roast pork from our regional butcher
on roasted slices of bread, served with pickles, mustard and horseradish

Three sorts of cheese of “Burkhardtsdorfer Rösslerhof“ — ***18,50 €*** — *A,G,H,K*
matured hay cheese, mountain cheese and herb cheese
with grapes, with mustard, butter and bread

Verehrte Gäste! Die geforderten Angaben zu Allergenen können Sie jederzeit in einem gesonderten Verzeichnis nachlesen. Unser Personal ist Ihnen dazu gern behilflich!

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Our classics – well known and very popular…

Vegan beetroot pancake *with chickpea curry and saffron rice*	***15,80 €***	*A1,C,F,G,H,I,K*
Cauliflower- potato gratin *served in a small pan*	***14,50 €***	*G*
Tender braised leg of lamb *in rosemary juice, with bacon beans* *and homemade potato gratin*	***24,80 €***	*G,I,2a,3*
Beef roulade – homemade style *served with red cabbage* *and cooked dumplings in bread butter*	***25,80 €***	*A,G,2,3,9*
Saltimbocca of veal saddle *filled with ham and sage* *on ratatouille and sesame gnocchi*	***27,50 €***	*A1,L,2,3*

… from the grill

Chicken breast medallions *with tomatoes and gratinated mozzarella cheese*	***21,80 €***	*A1,G*
Tender loin with herbs *with wild garlic cream chesse*	***22,80 €***	*A1,G*
Rump steak from South American beef *200g* *served with homemade butter and herbs*	***28,50 €***	*D,F,G,K,I*

All dishes are served with…

steakhouse fries with lime mayonnaise	*C*
and small salad of rocket, cherry tomatoes and feta cheese	*G,K,1*

… from the sea

Skrei fillet fried on the skin *with beetroot butter* *on green asparagus and risotto*	***25,80 €***	*A1,D,G*
Char fillet from the butter pan *with parsnip and potato mash and cucumber and dill salad*	***26,50 €***	*A1,D,G*

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As a special recommendation…

Our winter menu

Creamy mushroom soup *G,I*
with sliced vegetables
single price: 9,00 €

VEGETA-RISCH

Scottish ox cheek *G,H1,I*
braised in red wine jus
on broccoli
and parsnip potato mash
single price: 28,50 €

Filled chocolate parfait *C,G,H*
with sour cherries
single price: 9,50 €

as ***3 course menu:*** *46,00 € per person*

Dessert

Crème caramel ***9,50 €*** *C,G*
with Calvados apple slices

Poppy seed vanilla mousse ***9,50 €*** *C,G*
on plum cinnamon confit

…with our desserts we recommend a
Calvados Papidoux VSOP 40%Vol. - 2cl 4,00 €

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