

Starters

Variation of green salad

served with fresh vegetables and a flavored dressing



small portion 6,00 €

big portion 8,00 €

Caramelized goat cream cheese

with raw slices of beetroot
and roasted pumpkin seed

12,80 €

Smoked, nordic salmon

“Admirals Art” with sea salt, herbs and orange

with carrot-orange mousse and small salad

14,80 € ^{2,3,4,7}

Raw slices of South American beef

with parmesan shavings, olives and some salad bouquets

14,80 € ²

All our starters are served with some fresh baguette.

Homemade Soup ...

Fresh tomato soup

with parmesan

6,80 €

Clear bouillon of beef

with small vegetables and meat dumplings

7,20 €

Erzgebirge lentil stew from an older recipe

with root vegetables, bacon and potatoes
and small smoked sausage

small portion

6,80 € ^{2,3,4}

large portion

8,00 €

... as cold dishes we suggest you

Richter's blood and liver sausage as well as smoked sausage with and brawn peasant style

with horseradish, mixed pickles, butter and farmhouse bread



12,80 € ^{2,3,4}

Marinated filet of pork

with herbs and small potato hash brown
and homemade cucumber pickle

13,80 € ^{2,3,4,7}

Three sorts of cheese from the farm of Rössler, Burkhartsdorf

matured hay cheese, strong mountain cheese and herb cheese
serviert mit Landbutter und Brotauswahl



14,80 €

Dear Guest!

The required specifications about allergenic and incompatible substances can always be read in a separate inventory book.

Our personal will be pleased to help you with it!

Declared Additives: 1-Dyestuff, 2-Preservative, 3-Nitrite/Nitrate, 4-Antioxidants,
5-Flavour enhancers, 6-Sulfurated, 7-Waxed



Our classics – knowed, loved, asked...

Vegetarian recommendation

*Creamy herb-risotto
with dulled broccoli on beetroot foam*



13,50 €

Braised cheek of pork

*in burly jus, on black salsifies
and homemade herb-bread dumplings*

18,50 €

Roulade of Saxon beef

*filled and braised in a mustard sauce
accompanied on red cabbage and potato dumplings*

18,80 € ^{2,3,4}

Ragout of the saxony deer

*braised with mushrooms, candied thyme pear
and potato-pea purée*

19,50 € ^{2,3,4}

Braised leg of lamb

*with vegetables from Provence
and basil-risotto*

19,80 € ^{2,3,4}

... Mix grilled ...

Grilled cheese *with homemade herb oil*



15,50 €

Breast of chicken medaillons

grilled with tomatoes and blue cheese

19,50 €

Pork filet *with herb cream cheese*

19,80 €

Steak of turkey breast *with spicy apricot-confit*

19,80 €

Rodeo roast beef, 200g

with homemade pepper butter

22,80 €

All our dishes are served with

*Steakhouse French fries with sour cream and herbs
as well as salad of baby tomatoes, rocket and Mozzarella*

... from the Fish pan ...

Codfish with vegetables cooked on herbal steam

*with a potatoe-boullion and caper
served with a fresh cucumber salad and dill yoghurt sauce*

19,80 € ⁷

Pike perch filet baked on walnutbutter

with savoy cabbage and small potatoes

20,80 € ⁷

Marinated peach, baked in white wine pastry

served on rocket-tomatoes and tagliatelle

21,50 € ⁷

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Our special suggestion for 2 persons

Gutsherrenmenu "Freiherr von Taube"

Foamed root beet-ginger soup
with goat cheese and roasted sunflower cores
(single: 7,20 €)

Entrecôte double
for 2 persons carved on the table
with vegetables of our city market, different sauces
served with a variation of potatoes
(price for 2 persons € 52,00)

Klaffenbacher dessert plate
sweet choice from our kitchen staff
(single: 8,00 €)

Complete price for the menu
for 2 persons: 79,80 €

Our desserts

Yoghurt-banana parfait 6,80 € 7
with caramelized pineapple
and caribbean fruit sauce

Mousse of dark chocolate 7,20 € 7
on marinated cherries

Suggestion from resident patissier:
French apple tarte 7,50 € 1,7
with homemade sour cream ice cream

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