# Starters

***Variation of green salad*** *small portion* ***6,00 €****served with fresh vegetables and a flavored dressing big portion* ***8,00 €***

***Caramelized goat cream cheese****with raw slices of beetroot* ***12,80 €*** *and roasted pumpkin seed*

***Smoked, nordic salmon***

***“Admirals Art” with sea salt, herbs and orange 14,80 € 2,3,4,7****with carrot-orange mousse and small salad*

***Raw slices of South American beef 14,80 € 2****with parmesan shavings, olives and some salad bouquets*

***All our starters are served with some fresh baguette.***

# Homemade Soup …

***Fresh tomato soup 6,80 €****with parmesan*

***Clear bouillon of beef 7,20 €****with small vegetables and meat dumplings*

***Erzgebirge lentil stew*** *from an older recipe* ***small portion 6,80 € 2,3,4,****with root vegetables, bacon and potatoes* ***large portion 8,00 €*** *and small smoked sausage*

# C:\Users\Sihot-user\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\8IBOYIXB\aed601e2.115a76ab.jpg… as cold dishes we suggest you

***Richter´s blood and liver sausage as well as   
smoked sausage with and brawn peasant style 12,80 € 2,3,4,****with horseradish, mixed pickles, butter and farmhouse bread*

***Marinated filet of pork 13,80 €******2,3,4,7****with herbs and small potato hash brown  
and homemade cucumber pickle*

Three sorts of cheese from the farm of Rössler, Burkhartsdorf 14,80 €  
matured hay cheese, strong mountain cheese and herb cheese   
serviert mit Landbutter und Brotauswahl

**Our classics – knowed, loved, asked…**

***Vegetarian recommandation 13,50 €****Creamy herb-risotto   
with dulled broccoli on beetroot foam*

***Braised cheek of pork 18,50 €****in burly jus, on black salsifies   
and homemade herb-bread dumplings*

***Roulade of Saxon beef 18,80 € 2,3,4*** *filled and braised in a mustard sauce  
accompanied on red cabbage and potato dumplings*

Ragout of the saxony deer 19,50 € 2,3,4  
braised with mushrooms, candied thyme pear  
and potato-pea purée

Braised leg of lamb 19,80 € 2,3,4  
with vegetables from Provence   
and basil-risotto

**… Mix grilled …**

**** ***Grilled cheese*** *with homemade herb oil* ***15,50 €***

***Breast of chicken medaillons******19,50 €*** *grilled with tomatoes and blue cheese*

***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 19,80 € 7****with a potatoe-boullion and caper  
served with a fresh cucumber salad and dill yoghurt sauce*

***Pike perch filet baked on walnutbutter 20,80 € 7****with savoy cabbage and small potatoes*

***Marinated pearch, baked in white wine pastry 21,50 € 7****served on rocket-tomatoes and tagliatelle*

**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 caramelizied 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*