

SEASONAL MENU

Hearty potato soup ● 1

with leek vegetables, mini-roster and croutons

6,50 €

Winter salad

with fried pumpkin and cranberry-balsamic-dressing

10,50 €

Grilled stir-fry vegetables – vegetarian * ●

fresh winter vegetables grilled in the wok, with pesto
served on arugula, with toast

11,50 €

Winter-ratatouille – vegetarian *

egg plant, carrots and tomatoes with fresh mint and
cashew nuts, served with black-white rice

11,50 €

Paprika-pork loin schnitzel * ● ● ●

medaillons from the back of the pig in a spicy paprika
cream sauce, served with rice

13,50 €

Winter-Pasta with salmon * ● ● ●

spinach with pasta panned in garlic oil, served with
grilled stripes of salmon and a lime cream sauce

13,90 €

2 medaillons from the turkey breast fried in a sesame coating * ● ● ●

served on curry vegetables, with duchess potatoes

14,80 €

Crispy braised duck leg ● 1

served with apple red cabbage and potato dumplings

16,30 €

Baked snowballs ● ● ●

vanilla ice cream baked in a coconut coating
served on a raspberry dish

6,90 €

* We would be happy to prepare a
senior portion for you for this dish.



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WINTER-MENU

All dishes can also be ordered individually.

Winter elderberry soup – vegetarian ●●

made from pure elderberry juice,
served with crispy white bread butter croutons

6,90 €

Goose liver fried in butter *●●

served in a wild mushroom cream sauce,
with herb mashed potatoes and roasted onions

15,80 €

Tiramisu-Charlottes ●●●

homemade bisquitcharlotte, filled with mascarpone
cream and morello cherries

5,90 €

Menu price
25,00 €

