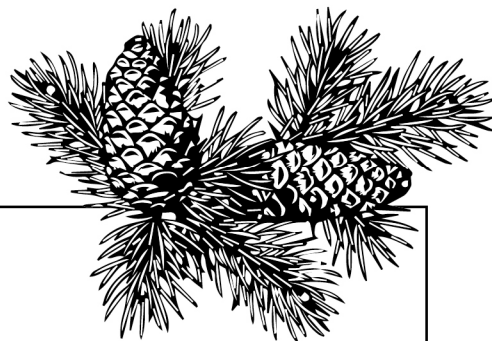


SEASONAL DISHES



APERITIF & STARTERS

| | | |
|-------------------------------------------------|--------|--------|
| Erdbeer-Aperol | 0,20 l | 5,70 € |
| Aperol Spritz, prosecco, strawberry syrup, soda | | |
| Soup of asparagus | | 6,90 € |
| Porcini mushroom soup | | 6,90 € |

ASPARAGUS DISHES

| | | |
|----------------------------------------------------------------------------------------------------------------------------|--|---------|
| Salad with asparagus | | 14,00 € |
| Toast with asparagus | | 15,90 € |
| one slice of toast with ham au gratin | | |
| Escalope "asparagus" | | 22,40 € |
| with ham au gratin and potatoes | | |
| Homemade veggie patty | | 22,30 € |
| with asparagus au gratin and potatoes | | |
| Asparagus | | 26,70 € |
| with scrambled pancake (salted), melted butter and ham or Black Forest gammon hollandaise sauce available on request | | |

OTHER SPECIALTIES

| | | |
|-----------------------------------------------------------------|--|---------|
| Knuckle of lamb | | 25,00 € |
| with a gravy of provençal herbs with potatoes and vegetables | | |
| Fried sausages and boiled pork belly | | 17,80 € |
| with potatoes and pickled cabbage | | |
| Tagliatelle with prawns | | 17,00 € |
| Sausages with lentils and „Spätzle“⁽¹⁾ | | 12,00 € |