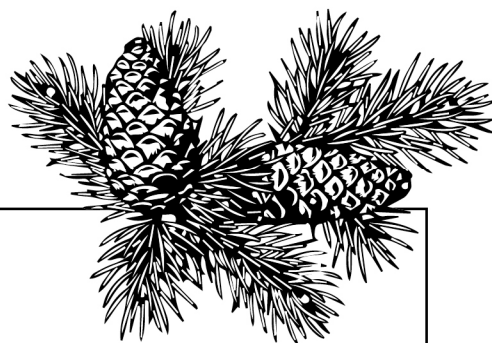


# SEASONAL DISHES



## APERITIF & STARTERS

**summer spritzer** 0,25 l 4,70 €

rosé wine, bitter lemon, lime syrup

**Porcini mushroom soup** 6,90 €

**Soup of chanterelle** 6,90 €

**Blackforest gammon on arugula** 15,90 €

with parmesan slivers, olive oil and lemon

## CHANTERELLE DISHES

**Swabian „Maultaschen“<sup>2)</sup> with chanterelle gravy** 17,00 €

**„Spätzle“<sup>1)</sup> with chanterelle gravy** (vegetarian) 17,00 €

and vegetable garnish

**Escalope of pork with chanterelle gravy** 22,40 €

and „Spätzle“<sup>1)</sup>

**Homemade veggie patty** (vegetarian) 22,40 €

with chanterelle gravy and „Spätzle“<sup>1)</sup>

## 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“<sup>1)</sup>** 12,00 €

<sup>1)</sup> A specialty from southern Germany, made by boiling small lumps of dough made from flour and eggs.

<sup>2)</sup> A specialty from swabia, made by boiling pasta squares filled with meat and spinach.