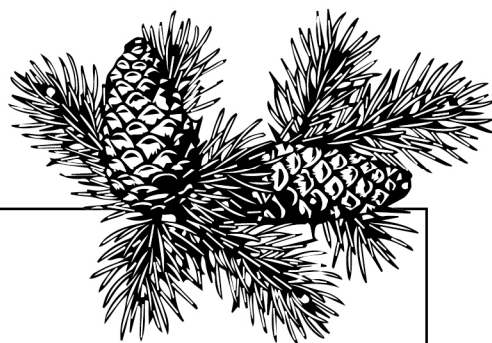


# SEASONAL DISHES



## APERITIF & STARTERS

<b>Autumn Aperol</b>	<b>0,20 l</b>	<b>6,20 €</b>
Aperol Spritz, prosecco, homemade apple syrup, soda		
<b>Pumpkin soup</b>		<b>6,40 €</b>
<b>Porcini mushroom soup</b>		<b>6,90 €</b>
<b>Lamb's lettuce with fried bacon strips</b>		<b>9,90 €</b>

## SPECIALITIES OF THE HOUSE

<b>Tagliatelle with pumpkin gravy</b> (vegetarian) and vegetable garnish	<b>14,70 €</b>
<b>Escalope of pork with balsamic gravy</b> with croquettes	<b>17,80 €</b>
<b>Fried sausages and boiled pork belly</b> with potatoes and pickled cabbage	<b>17,80 €</b>
<b>Knuckle of lamb</b> with a gravy of provençal herbs with potatoes and vegetables	<b>25,00 €</b>
<b>Sausages with lentils and „Spätzle“<sup>1)</sup></b>	<b>12,00 €</b>

## DESSERT

<b>Chocolate-Soufflè</b> with a heart of melted chocolate with vanilla ice cream and cherry jelly	<b>8,20 €</b>
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1) A specialty from southern Germany, made by boiling small lumps of dough made from flour and eggs.