## SEASONAL DISHES

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<b>Winter-Aperol</b> Aperol Spritz, prosecco, cranberry syrup, soda	0,20 I	6,20 €
Porcini mushroom soup		7,20 €
Lamb's lettuce with fried bacon strips		9,90 €
SPECIALITIES OF THE HOUSE		
Sausages with lentils and "Spätzle"1)		12,50 €
"Spätzle" <sup>1)</sup> with pickled cabbage and roaste (vegetarian)	ed onions	12,90 €
Tagliatelle with prawns		17,90 €
Fried sausages and boiled pork belly with potatoes and pickled cabbage		18,50 €
Knuckle of lamb with a gravy of provençal herbs with potatoes and vegetables		25,90 €
Ragout of venison with cowberries with "Spätzle"1)		23,90 €
<b>Leg of goose</b> with dumplings and honey herb		29,90 €
DESSERT		
Chocolate-Soufflè with a heart of melted chocolate with vanilla ice cream and cherry jelly		8,50 €
Cinnamon ice-cream with mini-waffle and rum-plums		8,50 €

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