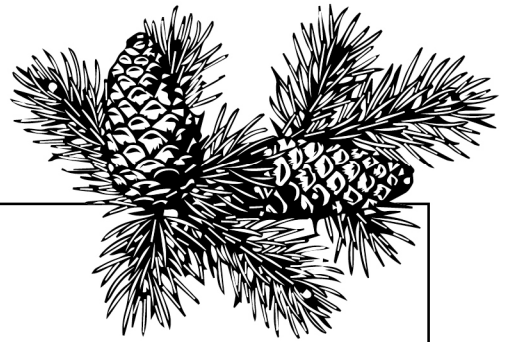


# SEASONAL DISHES



## APERITIF & STARTERS

<b>Summer spritzer</b>	0,25 l	4,90 €
rosé wine, bitter lemon, lime syrup		
<b>Porcini mushroom soup</b>		7,20 €
<b>Soup of chanterelle</b>		7,20 €
<b>Blackforest gammon on arugula</b>		16,50 €
with parmesan slivers, olive oil and lemon		

## CHANTERELLE DISHES

<b>Swabian „Maultaschen“<sup>2)</sup> with chanterelle gravy</b>	17,50 €
<b>Homemade pretzel dumplings</b> (vegetarian)	18,90 €
with chanterelle gravy	
<b>Escalope of pork with chanterelle gravy</b>	22,90 €
and „Spätzle“ <sup>1)</sup>	
<b>Homemade veggie patty</b> (vegetarian)	22,90 €
with chanterelle gravy and „Spätzle“ <sup>1)</sup>	

## OTHER SPECIALTIES

<b>Knuckle of lamb</b>	25,90 €
with a gravy of provençal herbs	
with potatoes and vegetables	
<b>Fried sausages and boiled pork belly</b>	18,50 €
with potatoes and pickled cabbage	
<b>Tagliatelle with prawns</b>	17,90 €
<b>Sausages with lentils and „Spätzle“<sup>1)</sup></b>	12,50 €

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

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