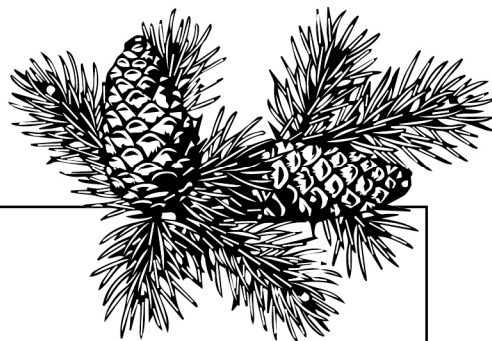


SEASONAL DISHES



APERITIF & STARTERS

Winter-Aperol 0,20 l 6,20 €

Aperol Spritz, prosecco, cranberry syrup, soda
- also non-alcoholic

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“¹⁾ with pickled cabbage and roasted onions 12,90 €
(vegetarian)

Fried sausages and boiled pork belly 18,50 €
with potatoes and pickled cabbage

Knuckle of lamb 25,90 €
with a gravy of provençal herbs
with potatoes and vegetables

Barbary duck leg 29,90 €
with dumplings and honey herb

DESSERT

Homemade „Ofenschlupfer“²⁾ 9,20 €
with cinnamon ice cream and cherry jelly

Cinnamon ice-cream 8,50 €
with mini-waffle and rum-plums

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

2) Traditional dessert with baked bread, apples and raisins.