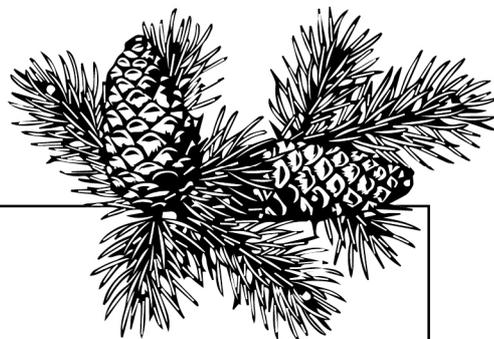


# SEASONAL DISHES



## STARTERS

<b>1/2 dozen escargots</b>	<b>8,90 €</b>
<b>Cream of trout soup</b>	<b>8,50 €</b>
<b>Fish soup</b>	<b>8,50 €</b>

## SPECIALITIES OF THE HOUSE

<b>Knuckle of lamb</b> with a gravy of provençal herbs with potatoes and vegetables	<b>25,90 €</b>
<b>Braised ox cheeks in Pinot Noir sauce</b> with pretzel or bread dumplings	<b>24,90 €</b>
<b>Fried sausages and boiled pork belly</b> with potatoes and pickled cabbage	<b>18,50 €</b>
<b>Spelt bread dumplings with porcini mushroom sauce</b>	<b>17,90 €</b>
<b>Sausages with lentils and „Spätzle“<sup>1)</sup></b>	<b>12,50 €</b>

## DESSERT

<b>Homemade „Ofenschlupfer“<sup>2)</sup></b> with vanilla ice cream and cherry jelly	<b>9,20 €</b>
<b>Cinnamon ice-cream</b> with mini-waffle and rum-plums	<b>8,50 €</b>

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.