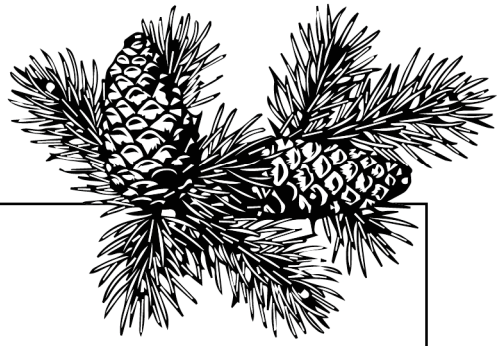
SEASONAL DISHES



APERITIF & STARTERS

Herbst-Aperol 0,20 l 6,20 €
Aperol Spritz, prosecco, homemade apple syrup, soda - also non-alcoholic

Pumpkin soup , 6,70 €

Porcini mushroom soup 7,20 €

Lamb's lettuce with fried bacon strips , 9,90 €

SPECIALITIES OF THE HOUSE

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

Braised ox cheeks in Pinot Noir sauce 24,90 €
with spelt, spinach, or pretzel dumplings

Fried sausages and boiled pork belly , 19,90 €
with potatoes and pickled cabbage

Dumplings with porcini mushroom sauce 17,90 €
with spelt, spinach, or pretzel dumplings

Sausages with lentils and „Spätzle“[1] 12,50 €

DESSERT

Homemade „Ofenschlupfer“[2] 9,20 €
with vanilla ice cream and cherry jelly

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.

vegetarian | vegan | lactose-free | gluten-free
Selected dishes are also available as vegan, lactose-free, gluten-free options on request.