

# MENU



## SOUP

Consommé of prime boiled beef ..... 8.00 €  
Pancake strips (Aa,C) | Vegetables

## SALADS | STARTERS

Small side salad | Balsamic dressing (J)..... 5.50 €

Chicken Fricassée (G) | Asparagus | Peas | Jasmine rice.....19.90 €

Tarte flambée (Aa) | bacon | onions | mountain cheese (G).....15.50 €

## MAIN COURSES MEAT

Original »Wiener Schnitzel« (veal) (Aa,Ab,C) .....28.90 €  
Potato-cucumber salad | Cranberries

Schnitzel (pork) (Aa,Ab,C) | French fries | Salad .....21.90 €

Beef roulade (J) ..... 24.90 €

Red cabbage with apples (1) | Potato dumplings (Aa)

Venison goulash ..... 24.90 €

Red cabbage with apples (1) | Swabian noodles (Aa,C)

Roast half duck ..... 26.90 €

Red cabbage with apples (1) | Potato dumplings (Aa)

## MAIN COURSE FISH

Cod | Dijon mustard sauce | Potatoes | Side salad .....22.90 €

## KIDS' MENU

4 small Nuremberg grilled sausages (11) | French fries .....7.50 €

Small Schnitzel (Aa,Ab,C) | French fries .....9.00 €

French fries .....5.00 €

## DISH FOR SENIOR CITIZENS

Small Schnitzel (Aa,Ab,C) | Red cabbage with apples (1) | Potatoes.....12.90 €

Venison goulash .....16.00 €

Red cabbage with apples (1) | Swabian noodles (Aa,C)

# ASPARAGUS



Cream of asparagus soup (vegan) .....	8.00 €
Plant based cream	
Asparagus salad .....	15.50 €
Lemon dressing   Tomato   Humus   Sprouts	
Tarte flambée (Aa) asparagus (vegetarian) .....	16.90 €
Sour cream (G)   Spring onion   Mozzarella (G)	
Serving of regional asparagus (approx. 1 pound).....	21.90 €
Potatoes   Hollandaise sauce (1,C,G)	
with cured and cooked ham .....	26.90 €
with "Schnitzel" (veal) .....	34.90 €
with tranche of salmon trout .....	36.90 €
with Irish entrecote steak .....	38.90 €
extra butter (vegan).....	3.50 €
extra Hollandaise sauce (1,C,G) .....	4.50 €

# VEGETARIAN | VEGAN

## SOUP

Berlin potato soup (vegan) ..... 7.50 €

## SALADS | STARTERS

Baked goat cheese | Grilled vegetable salad (veggie) ..... 18.50 €

Vegan salad e. g. Beetroot | Lentils | Bulgur | Hummus ..... 17.50 €

## MAIN COURSES VEGETARIAN & VEGAN

Cheese noodles (Aa,C,G) ..... 17.90 €

Mountain cheese (l) | Melted onions | Salad

Sweet potato vegetables (vegan) ..... 21.90 €

Coconut-curry sauce | Jasmin rice

## DESSERT

Three sorbets | Fruit puree (l) (vegan) ..... 11.90 €

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Changes to accompaniments ..... 2.00 €

## ALLERGENS AND ADDITIVES

- |  |   |
|--|---|
| 1) Preservatives / preserved                       | A) Cereals containing gluten<br>wheat a   rye b   barley c<br>oats d   spelt e   kamut f<br>hybridised strains g                            |
| 2) Caffeinated                                     | B) Crustaceans  |
| 3) Antioxidant                                     | C) Eggs   |
| 4) Sulfureted                                      | D) Fish   |
| 5) Artificial colours                              | E) Peanuts  |
| 6) Blackened                                       | F) Soya beans   |
| 7) Chitinous                                       | G) Milk / Milk products (incl. lactose)   |
| 8) Phosphate                                       | H) Nuts<br>almond a   hazelnut b<br>walnut c   cashew d<br>pecan nut e   brazil nut f<br>pistachio g   macadamia nut or<br>Queensland nut h |
| 10) Lacto protein                                  | I) Celery   |
| 11) Made from finely<br>chopped meat               | J) Mustard  |
| 12) Type of sugar/ sweetener                       | K) Sesame   |
| 13) Sorbitol, aspartame or<br>phenylalanine source | L) Sulphur  |
| 14) Aspartame<br>(contains phenylalanine source)   | M) Lupine   |
| 15) Sweetener                                      | N) Molluscs   |
| 16) Starch in meat products                        |   |
| 17) Flavour enhancer                               |   |