





# MENU



## SOUPS

Veal consommé   Pancake strips <sup>(Aa,C)</sup>   Vegetables .....	8.50 €
Teltow turnip soup   Truffled 	9.50 €

## VEGETARIAN | VEGAN

Side salad   Tomato   Cucumber   Balsamic vinaigrette <sup>(J)</sup> 	4.90 €
Asparagus salad 	17.90 €
Date tomatoes   Beetroot hummus <sup>(K)</sup>	
Wild garlic gnocchi   Lime sauce   Sprouts 	19.90 €

## MAIN COURSES MEAT

Original »Wiener Schnitzel« (veal) <sup>(Aa,Ab,C)</sup> .....	28.90 €
Potato-cucumber salad   Cranberries	
Beef roulade .....	24.90 €
Red cabbage with apples <sup>(1)</sup>   Potato dumplings <sup>(Aa)</sup>	
Venison goulash .....	24.90 €
Red cabbage with apples <sup>(1)</sup>   Swabian noodles <sup>(Aa,C)</sup>	
Roast Half duck .....	27.90 €
Red cabbage with apples <sup>(1)</sup>   Potato dumplings <sup>(Aa)</sup>	

## MAIN COURSES FISH

Cod .....	22.90 €
Dijon mustard sauce <sup>(G,J)</sup>   Potatoes   Passe-Piere seaweed	

# MENU



## LAMB SPECIALS

Lamb curry <sup>(J)</sup> .....	19.90 €
Carrots   Beans   Fragrant Rice	
Lamb steak hip .....	26.90 €
Jacket potato   Wild garlic quark <sup>(J)</sup>   Bean vegetables	
Braised lamb shank .....	24.90 €
Bell peppers   Courgette   Rosemary potatoes	

## KIDS' MENU

Swabian noodles <sup>(Aa,C)</sup>   Tomato sauce .....	7.90 €
Small Schnitzel <sup>(Aa,Ab,C)</sup>   French fries .....	10.90 €

## DISH FOR SENIOR CITIZENS

Small Schnitzel <sup>(Aa,C)</sup>   Red cabbage with apples <sup>(1)</sup>   Potatoes .....	13.90 €
Venison goulash   Swabian noodles <sup>(Aa,C)</sup> .....	14.90 €

## DESSERTS

Pistachio crème brûlée <sup>(C,Hg,J)</sup>   Strawberry puree .....	8.50 €
Lukewarm chocolate cake <sup>(Aa)</sup>   White soure cream sauce <sup>(G,J)</sup> .....	9.50 €
Aperol   Orange sorbet <sup>(1)</sup>   Prosecco <sup>(Aa,C)</sup> 🍷 .....	9.50 €
Raspberry sorbet   Lillet   Wild berry soda 🍷 .....	9.50 €

## 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                               |   |

 Vegan