

LUNCHKARTE

11:00 – 15:00 Uhr

VORSPEISEN

Pilzrahmsuppe Petersilie Zitrone Rapsöl [ⓧ] 6,7,13	9.50 €
Blattsalat Birne Walnuss Portweindressing [ⓧ] 8,10,13 +Blauschimmelkäse 7 2.00 €	12.00 €
Zwiebel-Quiche Kräutersalat Schmand 1,4,7,8,10,13	14.50 €

HAUPTSPEISEN

Semmel-Knödel Waldpilze Schnittlauch Rahmsoße [ⓧ] 1,4,6,7	18.50 €
Hirschgulasch Semmel-Knödel Rotkohlsalat Preiselbeere 1,4,6,7,9,13	25.00 €
Schwarzes Risotto Meeresfrüchte Parmesan Kapern 7,9,13,14	19.50 €
Gnocchi Manchego Feige Rucola [ⓧ] 1,4,6,7,9,13	16.50 €


DESSERT

Grießflammeri Orange Mohn Pflaume [ⓧ] 1,4,6,7,13	7.50 €
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EISCREME & SORBETS [ⓧ]	je Kugel	2.80 €
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Vanille 1,7
 Schokolade 1,7
 Mango Sorbet 13
 Kirsch Sorbet 13
 Zitronen Sorbet 13
 Himbeere Sorbet 13

Restriktion
1687

 vegetarisch

LUNCH MENU

11 a.m. – 3 p.m.

APPETIZER

Cream of mushroom soup parsley lemon canola oil (V) 6,7,13	9.50 €
Leaf salad pear walnut port wine dressing (V) 8,10,13 +Blue cheese 7 2.00 €	12.00 €
Onion quiche herb salad sour cream 1,4,7,8,10,13	14.50 €

MAIN COURSE

Bread dumplings wild mushrooms chives cream sauce (V) 1,4,6,7	18.50 €
Venison goulash bread dumplings red cabbage salad cranberry 1,4,6,7,9,13	25.00 €
Black risotto seafood parmesan capers 7,9,13,14	19,50 €
Gnocchi manchego fig arugula (V) 1,4,6,7,9,13	16,50 €

DESSERT

Semolina flummery orange poppy plum (V) 1,4,6,7,13	7.50 €
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ICE CREAM & SORBETS (V)	per scoop	2.80 €
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Vanilla 1,7
 Chocolate 1,7
 Mango sorbet 13
 Cherry sorbet 13
 Lemon sorbet 13
 Raspberry sorbet 13

(V) vegetarian