

◆STARTERS◆

Cream of **beetroot soup** with horseradish dumplings 7.00 (veg)
potage aux betteraves minestra di barbabietole sopa de remolachas

Beef broth* with breaded liver dumplings & cuts of vegetables 7.50
Consommé de boeuf Consommé di manzo Consomé de vaca

Wild herbs salad with apple rape oil dressing 9.50 (6.50 as side dish) (vegan)
salade folle insalada di campo ensalada espontáneas

Beet root salad with goat cheese Feta & pumpkin seeds 8.50 (veg)
betteraves avec chèvre barbabietole con formaggio di capra remolachas y queso de cabra

Ravioli stuffed with lamb served with leaf spinach & artichokes hearts 11.00
ravioli d'agneau ravioli d'agnello ravioli de cordero

Cold cuts of boiled organic beef* in pumpkin-seed-oil with capers, champignons & scallions 11.50
bœuf bouilli en marinade bollito di manzo* marinato carne* del cocido marinado*

Vegetarian starter plate: 16.50 (veg)

- eggplant rolls stuffed with peppers, cottage-cheese with cress & pine nuts,
marinated lentils, mashed chickpeas, marinated mushrooms, fennel, peppers, zucchini & lemon spinach

Leaf salad & assorted vegetables 6.50 -- with different dressings:

Balsamico vinegar & olive oil (vegan) apple rape oil Vinaigrette (vegan) mustard Vinaigrette (veg) apple-cidre-pumpkin-oil (vegan)

◆MAIN DISHES◆

vegetarian & vegan:

Gnocchi & leaf spinach gratinated with **goat's cheese crème**, served with rocket salad 14.00 (veg)
gnocchi avec chèvre gnocchi con formaggio di capra gnocchi y queso de cabra

Crispy wrapped lentils & peppers with artichokes & leaf spinach 14.00 (vegan)
sorte de gros macaroni farci avec légumes cannelloni con verdure canelones con verduras

Dough rolls stuffed with pumpkin baked crispy – served with grilled Swedes & leaf spinach 15.00 (vegan)
Sorte de gros macaroni farci avec potiron cannelloni con zucca canelones con calabaza

fish - poisson – pesce – pescado:

Plaice fillet with mashed beet roots, grilled scallions & champignons 19.00
filet de carrelet filetti di passera fileta de solla

Redfish fillet with fried artichokes' hearts, baked rosemary-potatoes & Ratatouille 20.00
filet de rascasse filetto di scorfano atlantico filete de gallineta

Winter-Codfish fillet on mustard sauce with parsley potatoes & braised beet roots 22.00
filet de hiver-cabillaud filetti di merluzzo fileto de bacalao fresco

meat – viande – carne:

House made grilled **sausages** of organic **lamb***, **pork***, **veal*** & **beef*** with potato-cucumber-salad 14.00
saucisses de porc et de boeuf* salsicce di maiale* e di manzo* salchichas de cerdo* y de vaca**

Meatloaf Strudel of local venison with king oyster mushrooms, creamed Savoy cabbage & green salad 17.50
rôti haché de chevreuil polpettone arrosto di capriolo rollo de corzo

Roast organic pork* with potato- & bread dumplings, - served with red cabbage 17.50
roti de porc arrosto di maiale* asado de cerdo**

Boiled organic prime beef* with freshly grated horseradish, parsley potatoes & assorted vegetables 20.00
Boeuf bouilli avec raifort bollito di manzo* con rafano carne* del cocido con rabano picante*

Filet of organic pork* wrapped in bacon with mashed pumpkin & Brussels sprouts 22.00
filet de porc filetto di maiale* lomo de cerdo**

Wiener Schnitzel of organic veal* with potato-cucumber-salad & cranberries 16.50 small → 23.00 large
escalope viennoise de veau scaloppina di vitello* impanata espaldilla de ternera* empanado*

Organic lamb* saddle baked rosé with Parmesan Polenta & braised cabbage 26.00
selle d'agneau sella d'agnello silla de cordero

◆DESSERTS & CHEESE◆

Chocolate cake with almonds 4.50

Aspic of oranges with cheese ice cream, rum raisins & almonds 7.50

Nougat mousse with stewed pears in red wine 7.50

Vienna style **apple strudel** stuffed with rum raisins & nuts – served with custard 7.50

Organic mountain cheese* from Tyrol with pickles & dark sour bread 6.50

* is from ecological practice farms: DE ÖKO-006-eco-controll

(veg): these dishes do not contain meat or fish

EU allergy regulation law: please ask the waiter