


Starters...

Small mixed salad <i>with tomato, sweet pepper and cucumber in yogurt-herb dressing</i>		8,50 €	G,K
Baked falafel balls <i>on beet, marinated wild herb salad and roasted walnuts</i>		14,80 €	H3,K
Tender pork fillet <i>with fruity apple chutney and crisp lamb's lettuce</i>		15,50 €	2a,K
Carpaccio of South American beef <i>with crunchy arugula, pickled olives and parmesan cheese</i>		17,50 €	G,H,1,3,6
We serve fresh baguette with all appetizers.			A,L

Our homemade soups...

Chicken broth <i>with vegetables and small dumplings</i>		9,00 €	A1,C,G,I
Tuscan tomato soup <i>with basil olive oil and grissini</i>		9,00 €	A1,I

Recommendations of our cold kitchen ...

Caesar salad with roasted chicken breast <i>romaine lettuce with dressing on cherry tomatoes, croutons and parmesan cheese served with fresh baguette</i>		17,50€	A1,D,G,K,L
„Scharfe Sache...“ roast pork from our regional butcher <i>on roasted slices of bread, served with pickles, mustard and horseradish</i>		17,00 €	A,G,K,2,9
Three sorts of cheese of „Burkhardtsdorfer Rösslerhof“ <i>matured hay cheese, mountain cheese and herb cheese with grapes, mustard and butter and bread</i>		18,50 €	A,G,H,K

Our classics – well known and very popular...

Vegan beetroot pancake <i>on potato-pumpkin pot au feu</i>		15,80 €	A1,C,F,G,H,I,K
Gratinated peppers, filled with feta cheese <i>with fruity tomato sauce and saffron rice</i>		16,50 €	G
Tender braised roast venison <i>in cranberry jus, with buttered Brussels sprouts and homemade bread dumplings</i>		24,80 €	A1,C,G,H,I,2a,3
Turkey steak stuffed with tomatoes and cream cheese <i>on colorful bell pepper vegetables and potatoes with rosemary</i>		24,80 €	A1,G,I,3
Beefroulade – homemade style <i>served with red cabbage and cooked dumplings in bread butter</i>		25,80 €	A,G,2,3

... from the grill

Chicken breast medallions <i>with tomatoes and gratinated mozzarella cheese</i>		21,80 €	A1,G
Tender pork loin <i>under the herb cream cheese topping</i>		22,80 €	A1,G
Rump steak from South American beef 200g <i>served with homemade butter and herbs</i>		28,50 €	D,F,G,K,I

All dishes are served with... C,G,K,I
*steakhouse fries with lime mayonnaise
and small salad of rocket, cherry tomatoes and feta cheese*

...from the sea

Pike-perch fillet <i>with tossed sugar snaps and saffron rice</i>		25,80 €	A1,D,G
Fillet of salmon <i>with green asparagus and pumpkin-potato cream</i>		26,50 €	A1,D,G

Special recommendation...

Our fall menu:

Cream of Hokkaido pumpkin soup G,I
with their own oil and roasted seeds
single price: 9,50 €



Pink roasted venison fillet A1,G
with cranberry sour cream
on sauteed king oyster mushrooms
and pumpkin and potato cream
single price: 27,50 €

Variation of the apple A1,C,G,H1
served as cakes,
fruity confit and refreshing sorbet
single price: 9,80 €

as **3 course menu**: 45,00 € per Person

Desserts

Stuffed yeast dumpling
on blueberry sauce and vanilla ice cream

9,50 €

A1,C,G,H

Williams pear parfait
with tipsy sour cherries

9,50 €

A,C,G