

## Lunch menu for 18.04.2026

	regular	large
Red lentil soup with yogurt and cilantro	4,90	6,50
Cream of asparagus soup <small>AGO</small>	5,90	7,50
Consommé of beef with bone marrow dumplings <small>CAGLO</small>	4,90	6,50
Beef soup with meat strudel <small>CAGLM</small>	4,90	6,50
Green salad with goat cheese, beans, walnuts <small>GMOC</small>		13,80
Green Salad with avocado, warm potatoes, pumpkinseed oil <small>CMHOF</small>		13,80
Green salad with breaded chicken (breast) with pumpkinseedoil <small>CAMO</small>		14,60
Green salad with smoked salmon trout, red beet and horseradish <small>CMO</small>		15,60
Potato - and green salad with breaded black pudding and horseradish <small>CAGMO</small>		13,80
Green salad with fried bacon, potatoes and pumpkinseedoil <small>CMO</small>		13,80
Vegetable curry with basmati rice <small>OF</small>		14,80
Sweet potato pancakes with yoghurt <small>CAGMO</small>		14,80
Asparagus with beurre blanc and potatoes <small>GO</small>		22,80
with Duroc Ham		7,00
Breaded chicken served with potato and green salad <small>CAGMO</small>		16,80
Neck of pork, cabbage salad and bread dumpling <small>ACGML</small>		16,80
Boiled filet of beef with green beans, shredded potatoes and two dips <small>CAGLO</small>		21,80
Viennese Schnitzel (veal, AT) with potatoemayonnaise- and green salad <small>CAMO</small>		27,40
Herring in sour cream with fried potatoes and bacon <small>CDGM</small>		14,80
Brook trout with parsley potatoes and green salad <small>GACMO</small>		25,00
Mousse au chocolat cake <small>CGO</small>		6,50
Chestnut cream with cranberries and whipped cream <small>G</small>		7,50
Semolina pudding with rhubarb compote <small>CGO</small>		7,50
Sweet cheese dumpling with breadcrumbs and sour cherry compote (20 min) <small>CAG</small>		11,00