

Speisekarte vom Monday, December 04

	regular	large
Cream of pumpkin soup <small>GL</small>	4,80	5,90
consommé with crêpe slivers <small>ACGL</small>	4,80	5,90
consommé with liver dumpling <small>ACGLM</small>	4,80	5,90
Green salad with goat cheese , curry cashew nuts and beans <small>CMOG</small>		12,80
Green salad with smoked trout, red beet and horseradish <small>CMO</small>		14,80
Green salad with fried black pudding, red beet and horseradish <small>CAMO</small>		11,80
spinach-cheese spätzle <small>CAG</small>		12,80
Breaded chicken served with poeatatoe- and green salad <small>ACGMO</small>		14,80
Neck of pork, cabbage salad and bread dumpling <small>ACGML</small>		14,80
Boiled filet of beef with shredded potatoes, creamy cale and two dips <small>GL</small>		20,80
Viennese Schnitzel (organic veal) with potatoe mayonnaise and green salad <small>ACMO</small>		24,80
Hering in cream sauce with boiled potatoes <small>GO</small>		13,80
Mousse au chocolat cake <small>CGF</small>		5,50
Cheese cake <small>CAG</small>		5,50
Chestnut cream with cranberries and whipped cream <small>G</small>		7,00
Sweet cheese dumpling with breadcrumbs and sour cherry compote <small>CAG</small>		9,00