

Dinner menu

new dinner menu online every day at 5 PM

	regular	large
Cream of carrot soup <small>G</small>	4,80	5,90
cream of chives soup with croutons <small>LA</small>	4,80	5,90
Consommé with meat strudel <small>CAGLM</small>	4,80	5,90
Green salad with goat cheese, hummus and beans <small>GMOC</small>		12,80
Green Salad with avocado, warm potatoes, pumpkinseed oil <small>CMHOF</small>		11,80
Green salad with smoked salmon, red beet and horseradish <small>CMO</small>		14,80
Green and potato salad with breaded chicken <small>CALMO</small>		11,80
Green salad with fried black pudding, red beet and horseradish <small>CAMO</small>		11,80
Green salad with fried potatoes, bacon and pumpkin seed oil <small>CMO</small>		12,80
Organic spinach ravioli with butter and parmesan <small>CAG</small>		14,50
Breaded chicken served with potatoe- and green salad <small>ACGMO</small>		14,80
Neck of pork, cabbage salad and bread dumpling <small>ACGML</small>		14,80
boiled brisket of beef (organic) with creamy spinach, shredded potatoes and two dips <small>GMOL</small>		20,80
Viennese Schnitzel (organic veal) with potatoe mayonnaise and green salad <small>ACMO</small>		24,80
Organic steak with fried potatoes <small>AMO</small>		25,00
Herring in sour cream with fried potatoes and bacon <small>CDGM</small>		13,80
Fried pike perch, parsley potatoes and green salad <small>AGOD</small>		18,80
Mousse au chocolat cake <small>CGF</small>		5,50
apple crumble with sour cream and cinnamon <small>AGH</small>		6,50
plum dumplings (20 minutes waiting time) <small>CAG</small>	1 pcs 5,00	2 pcs 8,90