

Lunch menu for Thursday, January 27

DISH OF THE DAY

fried batter pearl soup CAGL
Breaded chicken served with potato salad CAGMO
9,30

	regular	large
Cream of pumpkin soup <small>GL</small>	3,80	4,50
clear beef broth with a cheese dumpling <small>CAGL</small>	3,80	4,50
Viennese beef soup with vegetables, pasta and horseradish <small>LCAFO</small>		8,90
Green salad with goat cheese, fennel, pomegranate and walnuts <small>CGMO</small>		9,80
Green Salad with avocado, warm potatoes, pumpkinseed oil <small>CMHOF</small>		9,80
Green salad with smoked trout, red beet and horseradish <small>CMO</small>		10,80
Potatoe- and green salad with breaded chicken <small>ACGMO</small>		9,80
Green salad with fried black pudding, beans horseradish <small>CAGMO</small>		9,80
Endive Salad with fried potatoes, bacon and pumpkinseed oil <small>CMO</small>		9,80
Linguine with lemon saffron sauce and grana <small>AG</small>		9,80
Potatoe goulash with organic sausages and sour cream <small>LO</small>		9,80
<small>AGLO</small>		9,80
Neck of pork, cabbage salad and bread dumpling <small>ACGML</small>		11,80
Boiled fillet of beef with cabbage a la creme, shredded potatoes and two dips <small>GL</small>		17,80
Lamb wagtail with fennel and polenta <small>GLFO</small>		17,80
Viennese Schnitzel (veal) with potato mayonnaise and green salad <small>CAOM</small>		19,80
Organic steak with onions and mashed potatoes <small>GAO</small>		22,00
Herring in sour cream with fried potatoes and bacon <small>CDGM</small>		10,80
Filet of skiers with potatoes and green salad <small>GOA</small>		18,90
Mousse au chocolat cake <small>CGF</small>		4,50
poppseed cake with cinnamon glaze and cream		4,50
Fried apple with cinnamoncream <small>AGCO</small>		5,50
Chestnut cream with cranberries and whipped cream <small>G</small>		5,50
Cheese dumplings with compote and buttered breadcrumbs with cinnamon <small>CAG</small>		7,00