


## Seasonal Menu

### RECOMMENDATION OF THE WEEK



 EDELHIRSCHGULASCH of Bavarian venison in a creamy red wine sauce, served with hazelnut spaetzle made from organic flour and organic eggs 28.90

- Organic salad with apple and mustard dressing 6,50

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Creamy chestnut soup refined with truffle oil, vegan 7.90 

Homemade PUMPKIN DUMPLINGS on creamed leek, served with roasted pumpkin



seeds, all ORGANIC and VEGAN 17.90 

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White CHOCOLATE MOUSSE made from fairly produced Belgian chocolate, organic cream and organic eggs, served with plum compote 10.90 



### REFRESHING AND HOMEMADE

OUR LIMONADES with homemade syrup for 5.90 in the following varieties:

- **Ginger-lemon**, refreshingly tart and garnished with mint leaves
- **Basil-lime**, summery taste garnished with lime slices
- **Rosemary**, our Klinglwirt classic, beautifully aromatic!
- **Lemon, classic**, really refreshing and not as sweet as the "ready-made" one



AND OUR SPRIZZ with homemade syrup for 8.90 in the following versions:

- **Sprizz Zenzero**, with secco/mousseux, lemon and ginger slices
- **Sprizz Basilico**, with Secco/Mousseux and basil syrup and fresh lime
- **Rosemary Sprizz**, with Secco/Mousseux, lemon and a sprig of rosemary



Sprizz' is available with Secco "Carlo" from Karl Pfaffmann or with alcohol-free mousseux from Carl Jung