


Seasonal Menu



OUR RECOMMENDATION




EDEL-HIRSCHRAGOUT of Bavarian venison, braised with lots of vegetables in red wine, served with homemade organic spaetzle 26,90

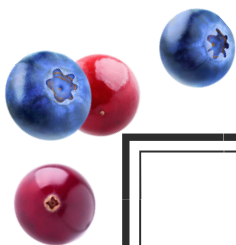
- as a side maybe an organic salad with apple and mustard dressing 6,50

COLORFUL SALAD with ROASTED GOAT CHEESE in a honey and thyme glaze, with apple-mustard dressing, all organic 18.90 



Homemade FLEISCHPFLANZERL (meat cakes) made from organic minced meat, served with mustard and Bavarian potato salad, all organic 21.90

DARK CHOCOLATE MOUSSE made from fairly produced Belgian chocolate, organic cream and organic eggs, served with homemade organic berry compote 9,80 



LEMON LIMONADE with our homemade homemade syrup, ice, lemon and fresh mint 5,90

SPRIZZ ZENZERO Secco "Carlo", sparkling water, ice, homemade lemon ginger syrup, lemon and fresh mint 8.90



Ask for our list of allergens!