

Herbst³Zeit

Menu *of the* Week



Carne Salada | marinierte Pfifferlinge | Parmesansplitter
Carne Salada | finferli marinati | scaglie di grana
Carne Salada | marinated chanterelles | Parmesan shavings
€ 19,00

Brezel-Knödel | lauwarmer Kalbskopf | Blattsalat mit Radieschen-Dressing
Canederli di "Brezel" | testina di vitello tiepida | misticanza con dressing di ravanelli
"Brezel" dumplings | lukewarm calf's head | salad with radish dressing
€ 14,50

Kartoffel-Heu-Cremesuppe im Brot serviert
Crema di patate e fieno servita nel pane
Potato-hay-cream soup in hay served in bread
€ 11,50

Hauswurst hausgemacht | Sauerkraut | Röstkartoffeln | Senf
Salsiccia bollita fatta in casa | crauti cotti | patate saltate | senape
Fresh homemade sausage | sauerkraut | sautéed potatoes | mustard
€ 15,00

Kastanien-Cheesecake | weiße Schokoladensauce
Cheesecake alle castagne | salsa al cioccolato bianco
Chestnut cheesecake | white chocolate sauce
€ 7,50

Weinempfehlung | vini consigliati | wine selection:
Kerner (weiß | bianco | white)
St. Magdalener (rot | rosso | red)

