

Soups:

Cream of chanterelles soup with croutons <small>A1/C/H/I</small>	€ 7,00
Beef consommé with herb pancake strips <small>(A1/C/H/I)</small>	€ 6,00

Starters, salads and small dishes:

Mixed salad with croutons <small>(1/3) (A1/C/H/J)</small>	€ 5,00
Pan-served snails au gratin with chanterelles and baguette <small>(A1/C/H/M)</small>	€ 11,50
Large mixed salad with fried chanterelles, smoked ham of wild boar from the Eberbacher hunting grounds and baguette <small>(A1/C/H/J) (1/4)</small>	€ 14,50
Fine slices of bread dumpling with herb vinaigrette, home-marinated salmon and a salad bouquet <small>(A1/C/H/I/J) (1/4)</small>	€ 12,50
Vol-au-vent filled with exquisite calf ragout <small>(A1/C/H/I)</small>	€ 10,00
Strudel filled with sheep's cheese, chanterelles and herbs, on a small salad bouquet <small>(1/3) (A1/C/H/J)</small>	€ 10,50
Homemade Swabian-style ravioli with onion jam and a salad bouquet <small>(A1/C/H/J) (1/4)</small>	€ 15,00

You will find the allergen labellings (letters) listed on a separate sheet, which our serving staff will be pleased to provide on request.

1 with artificial colouring
2 with phosphate
3 with anti-oxidant
4 sulphur-treated

5 preserved
6 with artificial sweetener
7 contains a phenylalanine source

Our classic specialities:

Wiener Schnitzel with French fries and a mixed salad (1/3) (A1/C/J)	€ 16,50
Small portion	€ 13,50
Braised ragout of game with mushrooms, home-made egg noodles, cranberries and a mixed salad (A1/C/J/1) (1/3)	€ 19,00
Small portion	€ 16,00
Filet of pork in a creamy mushroom sauce, home-made egg noodles and a mixed salad (A1/C/H/1/J) (1/3)	€ 19,00
Small portion	€ 16,00
Pork schnitzel cordon-bleu-style, stuffed with ham and cheese, with French fries and a mixed salad (1/2/3) (A1/C/J/H)	€ 20,50

You will find the allergen labellings (letters) listed on a separate sheet, which our serving staff will be pleased to provide on request.

1 with artificial colouring	5 preserved
2 with phosphate	6 with artificial sweetener
3 with anti-oxidant	7 contains a phenylalanine source
4 sulphur-treated	

Meat dishes:

Roast fillet of rabbit saddle wrapped in bacon, on chanterelle-cream spaghetti with a mixed salad (A1/C/H/V/J) (1/4) € 21,50

Small portion € 18,50

Turkey kebab with homemade barbecue sauce, French fries and a mixed salad (V/J) (1/4) € 19,50

300 g rump steak from the grill with black pepper, herb butter, fried vegetables and potato gratin (H) € 27,50

Goulash from Waldbrunn's Hereford cattle stewed in its own juice with homemade bread dumplings and a mixed salad € 21,50

(A1/C/H/V/J) (1/4)

Small portion € 18,50

Chanterelles:

Portion of chanterelles in a cream sauce with bread dumplings (A1/C/H/I) € 18,50

As accompaniments, we recommend:

2 pork loin medallions € 7,00

a small pork schnitzel (A1/C) € 5,00

Medallions of oilfish € 7,00

Small portion of chanterelles in a cream sauce with a pork loin medallion and a bread dumpling (A1/C/H/I) € 18,50

You will find the allergen labellings (letters) listed on a separate sheet, which our serving staff will be pleased to provide on request.

1 with artificial colouring

2 with phosphate

3 with anti-oxidant

4 sulphur-treated

5 preserved

6 with artificial sweetener

7 contains a phenylalanine source

Fish:

Grilled spined loach fillet with braised chanterelles and tomatos,
Fried vegetables and potato gratin (D/H) € 21,50
Small portion € 18,50

Fillet of pike-perch fried on its skin with chanterelle-creame
Spaghettí and a mixed salad (A1/C/D/H/I/J) (1/4) € 21,50
Small portion € 18,50

For vegetarians:

Homemade spinach-ricotta ravioli tossed in sage butter, with
Roasted pine-nuts and a mixed salad (A1/C/H/I/J) (1/4) € 16,00

Spaghettí with chanterelles, garlic and cherry tomatoes, stirred in
oil, with a mixed salad (A1/C/J) (1/4) € 15,00

You will find the allergen labellings (letters) listed on a separate sheet, which our serving staff will be pleased to provide on request.

1 with artificial colouring
2 with phosphate
3 with anti-oxidant
4 sulphur-treated

5 preserved
6 with artificial sweetener
7 contains a phenylalanine source

Desserts:

Marinated peach salad with two flavours of homemade sorbet	€ 7,00
Apple beignets with vanilla icecream and cream (A1/C/G/H)	€ 7,50
Iced melon soup with homemade coconut icecreame and salted Cashew nuts	€ 8,00
Homemade plum ice-cream with Armagnac and cream (C/H)	€ 6,50
Dessert platter with crème brûlée, nougat crêpes, a duo of sorbets and cream (A1/C/H/G2)	€ 9,00
Vanilla crème brûlée with walnut ice cream (C/H)	€ 8,00
Ice-cream scoop of your choice (C/H)	€ 1,50
Scoop of homemade icecream and sorbet	€ 2,00
Cream (H)	€ 0,50
Cheese board with fruits and baguette (A1/H)	€ 8,00

You will find the allergen labellings (letters) listed on a separate sheet, which our serving staff will be pleased to provide on request.

1 with artificial colouring
2 with phosphate
3 with anti-oxidant
4 sulphur-treated

5 preserved
6 with artificial sweetener
7 contains a phenylalanine source