

SOUPS:

Cream-of-pumpkin soup with seeds and oil (H/I)	€ 6,50
Beef consommé with herb pancake strips (A1/C/H/I) (3)	€ 6,50

Starters, salads and small dishes:

Mixed salad with croutons (A1/C/H/J) 1/4	€ 5,00
Pan-served snails au gratin with baguette (A1/C/H/M)	€ 11,50
Large mixed salad with fried strips of beef fillet in herb butter, mushrooms and baguette (A1/C/H/J) 1/4	€ 14,50
Vol-au-vent filled with exquisite calf ragout (A1/C/H/I)	€ 10,50
Orange-flavoured oxheart cabbage with roast prawns in herb butter (B/H/I)	€ 13,00
Beetroot salad with pumpkin seed vinaigrette, a rocket bouquet and baguette (A1/C/H/J) 1/4	€ 11,50
Homemade Swabian-style ravioli with onion jam and a salad bouquet (A1/C/H/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

Our classic specialities:

Wiener Schnitzel with French fries and a mixed salad (A1/C/J) 1/4	€ 16,50
Small portion	€ 13,50
Braised ragout of game with mushrooms, homemade egg noodles, cranberries and a mixed salad (A1/C/J/I) 1/4	€ 19,00
Small portion	€ 16,00
Filet of pork in a mushroom sauce, homemade egg noodles and a mixed salad (A1/C/H/I/J) 1/4	€ 19,00
Small portion	€ 16,00
Pork schnitzel cordon-bleu-style, stuffed with ham and cheese, with French fries and a mixed salad (A1/C/J/H) 1/2/4	€ 20,50

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Meat dishes:

300 g rip eye steak from the Waldbrunner Herefordrind
with homemade herb butter, pommes frites
and a mixed salad (H/J) 1/4 € 29,50

Pink-fried saddle of lamb with orange-flavoured oxheart
cabbage and homemade pumpkin-rosemary gnocchi € 23,00
(A1/C/H/I) Small portion € 20,00

Roast roulade of ham-wrapped turkey breast with spinach
-gorgonzola stuffing in a roast coat of ham with pumpkin
risotto and a mixed salad (A1/C/H/I/J) 1/4 € 20,00

Braised wild boar from the Eberbach hunting grounds
with creamed juniper sauce, beetroot, and homemade
bread dumplings (A1/C/H/I) Small portion € 21,00
€ 18,00

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Fish:

Fish variations: an array of fried fish filets from the grill on a pumpkin risotto with a mixed salad (D/H/I/J) 1/4 € 21,50
Small portion € 18,50

Filet of rainbow trout fried on its skin with orange-flavoured oxheart cabbage and homemade pumpkin-rosemary gnocchi (A1/C/D/H/I) € 21,50
Small portion € 18,50

For vegetarians:

Pumpkin risotto with a rucola salad, pumpkin seeds and cherry tomatoes (H/J) 1/4 € 15,00

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

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Desserts:

Apple beignets with vanilla ice-cream and cream (A1/C/H)	€ 7,50
Homemade plum ice-cream with Armagnac and cream (C/H)	€ 6,50
Marsala-soaked plums with homemade coco ice-cream and cream (H)	€ 7,50
Dessert platter with crème brûlée, nougat crêpes, a duo of sorbets and cream (A1/C/H/G2)	€ 9,00
Homemade apple crumble with vanilla ice-cream and cream (A1/C/H)	€ 8,00
vanilla crème brûlée with walnut ice-cream (C/G3/H)	€ 7,50
Ice-cream scoop of your choice (C/H)	€ 1,50
Scoop of homemade ice-cream and sorbet	€ 2,00
Cream (H)	€ 0,50
Cheese board with fruits and baguette (A1/H)	€ 8,00

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