

## SOUPS:

Cream of asparagus soup / pieces of asparagus / parsley (A1/B/H)	€ 8,50
Beef broth / homemade marrow balls (A1/C/H/I)	€ 8,50

## Starters, salads and small dishes:

Mixed salad / croutons (A1/H) 1/4	€ 7,00
Pan-served snails au gratin / champignons / herb butter / baguette (A1/C/H/M)	€ 13,00
Pan-served asparagus au gratin / roasted shrimps / baguette (A1/B/C/H)	€ 14,00
Large mixed salad / slices of turkey breast roasted in herb butter / asparagus / baguette (A1/C/H/J) 1/4	€ 16,00
Carpaccio of beef fillet / asparagus salad / parmesan cheese / baguette (A1/C/H/I/J) 1/4	€ 17,50
Puffed pastry / fine veal ragout / cream sauce (A1/C/H/I)	€ 13,50
Homemade swabian dumplings / melted onions / salad bouquet (A1/C/H/J) 1/4	€ 17,00

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

## Our classic specialities :

Wiener Schnitzel / french fries / mixed salad (A1/C/J) 1/4	€ 19,50
Braised ragout / mushrooms / homemade egg noodles / cranberries / mixed salad (A1/C/I/J)	€ 23,50
Pork fillet / creamy mushroom sauce / homemade egg noodles / mixed salad (A1/C/H/I/J) 1/4	€ 22,50
Pork loin schnitzel / stuffed with asparagus, ham and cheese / french fries / mixed salad (A1/C/H/J) 1/2/4	€ 27,00
without asparagus	€ 25,00
300g Argentinean rump steak / black pepper / homemade herb butter / french fries / mixed salad (H/J) 1/4	€ 33,50

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## Meat

Heart of Rump beef medaillons / red wine sauce / asparagus in cream sauce / potato "Annabelle" (A1/C/H/V) € 29,50

Turkey breast "Involtini" / filled with asparagus and ham / red wine sauce / asparagus risotto / mixed salad (H/V) 1/4 € 26,50

Thick flank of venison / cream cranberry sauce / homemade rosemary gnocci / mixed salad (H) 1/4 € 28,00

Braised roast lamb / red wine sauce / vegetable ratatouille / gratin dauphinois (A1/C/H/V) € 26,00

## Asparagus

Portion of locally sourced asparagus spears with melted butter and potatoes "Annabelle" (H) € 22,50

2 pork sirloins € 8,00

Small veal schnitzel (A1/C) € 7,50

mixed ham (2) € 6,00      Salmon slice (D) € 9,00

Sauce hollandaise instead of melted butter (C/H) € 3,00

Small portion of locally sourced asparagus spears with melted butter, potatoes "Annabelle" and a medallion of pork (H) € 22,50

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## Fish:

Grilled trout filet stuffed with herbs / homemade herb butter / gratin dauphinois / asparagus salad (A1/D/H/J) 1/4 € 28,00

Sea bass filet roasted on its skin / asparagus risotto / mixed salad (D/H/I/J) 1/4 € 27,50

## Veggie:

Homemade spinach ricotta ravioli / sage butter / salad bouquet / pine nuts (A1/C/H/J) 1/4 € 19,50

Vegetable ratatouille / homemade rosemary gnocchi / mixed salad (A1/C/H/I/J) 1/4 € 18,50

Asparagus risotto / cherry tomatoes / rucola bouquet / parmesan / pumpkin seeds (H/J) 1/4 € 18,50

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## Dessert:

Two apple beignets / vanilla ice cream / cream (A1/C/H)	€ 9,50
Homemade plum ice-cream with Armagnac / cream (C/H)	€ 8,00
vanilla crème brûlée / homemade rhubarb sorbet (C/H)	€ 10,00
Dessert variation / crème brûlée / nougat crêpes / a duo of homemade sorbets / cream (A1/C/H/G2)	€ 11,50
Marinated strawberries / pepper / vanilla ice cream / cream (A1/C/H)	€ 9,50
Elderflowers panna cotta/ strawberry coulis / fresh fruits (H)	€ 9,00
Ice-cream scoop of your choice (C/H)	€ 2,00
Scoop of homemade ice cream and sorbet	€ 2,50
Cream (H)	€ 0,50

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