

Cream of asparagus soup / asparagus píeces / parsley (AI/B/H)	€9,00
Beef broth / homemade marrow dumplings A1/C/H/I)	€9,00

Starters, salads and small dishes:

Mixed salad / croutons (A1/C/H) 1/4	€ 8,00
Asparagus au gratín / fried prawns / baguette (A1/B/C/H)	€16,00
Large míxed salad / stríps of turkey breast fríed ín herb bu asparagus / baguette (A1/C/HJ) 1/4	tter / € 19,00
Beef fillet carpaccio from Odenwald Limousin bull from He asparagus an rocket salad in a Parmesan nest /	esselbach /
baguette (A1/C/H/1/J) 1/4	€19,00
Homemade spring roll / poultry and vegetable filling / ma chutney / rocket bouquet (A1/C/H/UJ) 1/4	ngo chíllí € 15,50
Asparagus quíche / rocket bouquet / cherry tomatoes / píne nuts (Al/C/HJ) 1/4	€15,50
Homemade swabian raviolis / melted onions / salad bouquet (A1/C/HJ) 1/4	€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 colouring5 preserved2 with phosphate6 with artif3 with anti-oxidant7 contains4 sulphur-treated7

5 preserved 6 with artificial sweetener 7 contains a phenylalanine source

Our classic specialities :

Wiener Schnitzel / french fries / mixed salad (A1/C/) 1/4	€ 21,00	
Fílet of pork / creamy mushroom sauce / homemade egg noodles / míxed salad (A1/C/H/VJ) 1/4	€ 26,00	
Pork schnitzel cordon-bleu-style / stuffed with ham, cheese and		
asparagus / french fries / mixed salad (A1/C/H/J) 1/2/4	€ 30,50	
Without asparagus	€ 27,50	
Braised ragout / mushrooms / homemade egg noodles		
/ cranberries / mixed salad (A1/C/1/J) 1/4	€ 27,00	

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Meat

Medallíons of steak rump from the Odenwald Límousín bull from Hesselbach / red wine sauce / asparagus vegetables in cream sauce / Annabelle potatoes (A1/C/H/I) $\in 32,50$

Involtíní of turkey breast / asparagus and ham filling / red wine sauce / asparagus risotto / mixed salad (H/U) 1/4 \gtrless 29,00

Venison cutlets from the Eberbach hunt / cranberry cream sauce / homemade potato dumplings / mixed salad (A1/C/H/J) 1/4 e 31,50

Veal saltímbocca / fresh sage and Parma ham / red wine sance / gratín dauphinois / mixed salad (A1/C/H/IJ) 1/4 € 29,50

<u>Asparagus</u>

Portion of asparagus spears from Schwetzingen / melted butter/ Annabelle potatoes (H) € 24,50

Small portion of asparagus spears from Schwetzingen / melted butter / Annabelle potatoes (H) € 21.50

- 2 Pork tenderloíns	€ 8.00	- Ham 2	€7.00
- Veal escalope(A1/C)	€ 8,50	- Hollandaíse sauce	
- Píke-perch fillet(D)	€ 9,00	instead of melted	butter (C/H)
			€ 3.50

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<u>Físh</u>

Píke-perch fillet fried on the skin / asparagus risotto / confit tomatoes / mixed salad (A1/D/H/UJ) 1/4 € 30,00

Grilled rockfish fillet / asparagus and tomatoes braised in herb butter / gratin dauphinois / mixed salad (D/H/U) 1/4 \gtrless 30,00

veggie

Homemade spínach rícotta ravíolí / sage butter / salad bouquet / píne nuts (A1/C/H/J)1/4	€ 21,00
Homemade potato dumplings / mushrooms in herb cream s mixed salad (A1/C/H/UJ) 1/4	auce / €19,00
Asparagus rísotto / rocket bouquet / confit tomatoes / parmesan / pumpkín seeds (Hj)) 1/4	€ 20,00

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Dessert:

Two apple beignets / vanilla ice cream / cream (A1/C/H)	€ 10,50
Homemade plum ice-cream with Armagnac / cream (C/H)	€9,00
Marinated strawberries / crushed pepper / Vanilla ice cream / cream (H)	€ 11,00
Dessertvariation / crème brûlée / nougatorèpes / two scoops of homemade sorbet and ice cream / cream (A1/C/H/GR)	€ 13,50
Rhubarb crumble / homemade yoghurt íce cream / cream (AI/H)	€ 11,50
Cheese variation with fruits and bagnette (A1/H)	€ 12.00
Scoop of ice cream and sorbet (C/H)	€ 2,80
Cream (H)	€ 0,60

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