

Soups:

Cream of chanterelle soup / croutons / onion leek (A1/C/H/IH)	€ 9,00
Gazpacho cappuccino / cold vegetable soup / milk foam A1/C/H/I)	€ 9,00

Starters, salads and small dishes:

Mixed salad / croutons (A1/C/H) 1/4	€ 8,00
Gratinated snail pan / chanterelles / herb butter / baguette (A1/C/H/M)	€ 15,50
Large mixed salad / roasted strips of turkey breast in herb butter / chanterelles / baguette (A1/C/H/J) 1/4	€ 19,50
Fine slices of homemade bread dumpling / chanterelle vinaigrette / salad bouquet / seeds (A1/C/H/J) 3/4	€ 15,50
Homemade spring roll / poultry and vegetable filling / mango chilli chutney / rocket bouquet (A1/C/H/I/J) 1/4	€ 16,50
Homemade wild boar lard from Eberbach hunting / salad bouquet / bread (A1/C/H/I/J) 3/4	€ 13,00
Homemade swabian raviolis / melted onions / salad bouquet (A1/C/H/J) 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 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 :

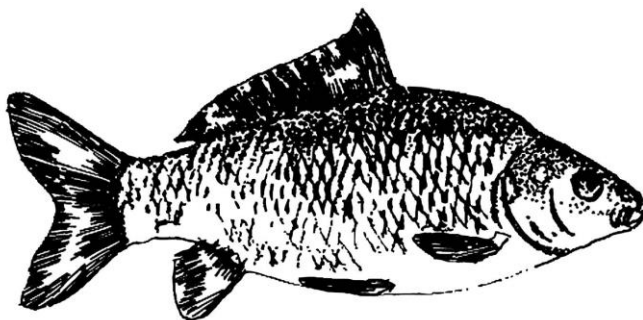
Wiener Schnitzel / french fries / mixed salad (A1/C/J) 1/4 € 21,50

Filet of pork / creamy mushroom sauce /
homemade egg noodles / mixed salad (A1/C/H/I/J) 1/4 € 26,50

Pork schnitzel cordon-bleu-style / stuffed with ham and
cheese / french fries / mixed salad (A1/C/H/J) 1/2/4 € 28,00

Braised venison ragout / mushrooms / homemade
egg noodles / cranberries / mixed salad (A1/C/I/J) € 27,00

300g Argentinean rump steak / black pepper /
homemade herb butter / french fries / mixed salad (H/J) 1/4 € 37,00



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Meat

Braised ox cheek / red wine sauce / confit tomatoes
/ chanterelle risotto / mixed salad (H/I/J) 1/4 € 31,50

Saltimbocca of turkey breast / fresh sage and Parma ham
/ red wine sauce / ratatouille vegetables
/ gratin dauphinois (H/I) 1/4 € 29,50

Pink roasted venison from the Eberbach hunt / red wine sauce /
chanterelles / homemade bread dumplings
/ mixed salad (A1/C/H/I/J) 1/4 € 34,50

Chanterelles

Portion of chanterelles / herb cream sauce / homemade bread
dumplings (A1/C/H) € 25,50

Small portion of chanterelles / herb cream sauce /
homemade bread dumplings (A1/C/H) € 22,50

- 2 pork tenderloins € 8,50
- Pork escalope (A1/C) € 7,50
- small rump steak € 13,50
- Char fillet (D) € 9,50

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Fish

Grilled char from Friedrichsdorf stuffed with herbs
/ homemade herb butter / ratatouille vegetables
/ gratin dauphinois (D/H/I) € 33,00

Fish variation / various grilled fish fillets / confit
tomatoes / chanterelle risotto / mixed salad (D/H/I/J) 1/4 € 32,50

Veggie

Homemade spinach ricotta ravioli / sage butter /
salad bouquet / pine nuts (A1/C/H/I/J) 1/4 € 22,00

Homemade aubergine cous cous rolls /
tomato sauce / feta cheese / mixed salad (A1/C/H/I/J) 1/4 € 21,00

Spaghetti tossed in olive oil / chanterelles / garlic
/ cherry tomatoes / mixed salad (A1/C/J) 1/4 € 22,00

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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
Homemade curd cheese strudel / cherry jelly / cream (A1/C/H)	€ 11,00
Glazed peach slices / homemade yoghurt ice cream / roasted almonds / cream (G1/H)	€ 11,00
Dessertvariation / crème brûlée / nougatcrêpes / two scoops of homemade sorbet / cream (A1/C/H/G2)	€ 13,50
Scoop of ice cream and sorbet	€ 2,80
Cream (H)	€ 0,60
Cheese variation with fruit and baguette (A1/H)	€ 13,50

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