

SOUPS:

- Cream of asparagus soup / asparagus pieces / parsley (A1/H) €9,00
- Beef broth / homemade herb pancakes (A1/C/H/I) €9,00

Starters, salads and small dishes:

- Mixed salad / croutons / seeds (A1/H) 1/4 € 8,00
- Asparagus au gratin / fried prawns / baguette (A1/B/C/H) € 16,00
- Large mixed salad / strips of ham and cheese / boiled egg
/ asparagus / baguette (A1/C/H/J) 1/4 € 20,00
- Thin slices of homemade bread dumpling / radish vinaigrette
/ salad bouquet / cherry tomatoes (A1/C/H/J) 1/4 € 16,00
- Simmental beef fillet carpaccio / asparagus -
rocket bouquet in a Parmesan nest / baguette (A1/C/H/J) 1/4 € 22,00
- Homemade swabian raviolis / melted onions /
salad bouquet (A1/C/H/J) 1/4 € 19,50

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 € 22,50

Filet of pork / creamy mushroom sauce /
homemade egg noodles / mixed salad (A1/C/H/I/J) 1/4 € 27,00

Pork schnitzel cordon-bleu-style / stuffed with ham, cheese and
asparagus / french fries / mixed salad (A1/C/H/J) 1/2/4 € 32,00
Without asparagus € 28,50

Braised ragout / mushrooms / homemade egg noodles
/ cranberries / mixed salad (A1/C/I/J) 1/4 € 28,00

300g rump steak from Argentinian beef
grilled with black pepper / homemade herb butter
/ french fries / mixed salad (H/J) 1/4 € 38,00

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

Meat

Sliced Argentinian beef sirloin / asparagus chilli sauce
/ potato cones / mixed salad (A1/C/H/I/J) 1/4 € 33,50

Mille-feuille of turkey breast / confit tomatoes /
red wine sauce / blanched Swiss chard / asparagus risotto (H/I/J) 1/4 € 30,00

Tender roast venison breast from the Eberbach hunt / cranberry cream sauce
/ homemade bread dumplings / mixed salad (A1/C/H/I/J) 1/4 € 35,00

Asparagus

Portion of asparagus spears from Schwetzingen / melted butter/ Annabelle
potatoes (H) € 26,00

Small portion of asparagus spears from Schwetzingen / melted butter /
Annabelle potatoes (H) € 23,00

- Pork escalope € 7,50

- 2 pork tenderloins € 8,50

- Small rump steak € 13,50

- Salmon trout fillet (D) € 9,50

- Ham 2 € 7,50

- Hollandaise sauce
instead of melted butter (C/H)
€ 4,00

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

Fish

Sea bass fillet seared skin-side down /
saffron cream sauce / confit tomatoes / blanched
Swiss chard / asparagus risotto (D/H/I) € 33,00

Assorted fish / various grilled fish fillets /
homemade herb butter / Annabelle potatoes /
asparagus salad (D/H/I/J) 1/4 € 33,00

Veggie

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

Homemade potato dumplings / mushrooms in herb cream sauce /
mixed salad (A1/C/H/I/J) 1/4 € 21,50

Asparagus risotto / rocket bouquet / confit tomatoes /
parmesan / pumpkin seeds (H/J) 1/4 € 21,00

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

Dessert:

Two apple beignets / vanilla ice cream / cream (A1/C/H)	€ 10,50
Homemade plum ice cream with Armagnac / cream (H)	€ 11,00
vanilla crème brûlée / homemade strawberry sorbet (C/H)	€ 11,00
Dessertvariation / crème brûlée / nougatcrêpes / two scoops of homemade sorbet and ice cream / cream (A1/C/H/G2)	€ 13,50
Marinated strawberries / crushed pepper / vanilla ice cream / cream	€ 11,00
Cheese variation with fruits and baguette (A1/H)	€ 13,50
Scoop of ice cream and sorbet (C/H)	€ 3,00
Cream (H)	€ 0,60

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