

Soups:

Chanterelle Cream Soup / Sour cream / Croutons

(A1/C/H/I)

€ 9,00

Tomato Consommé / Herb strips / Spring onions

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)

€ 16,00

Large mixed salad / pork tenderloin tips sautéed in
herb butter / chanterelles / baguette (A1/C/H/J) 1/4

€ 21,00

Marinated Couscous / chanterelles / hokkaido pumpkin
/ salad bouquet / seeds (A1/H/I/J) 1/4

€ 16,00

Homemade wild boar crackling Lard (locally hunted
in Eberbach) / salad bouquet / bread (A1/C/H/I/J) 1/4

€ 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

2 with phosphate

3 with anti-oxidant

4 sulphur-treated

5 preserved

6 with artificial sweetener

7 contains a phenylalanine source

Our classic specialities :

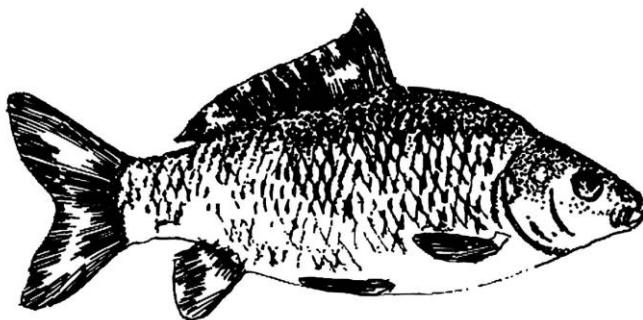
Wiener Schnitzel / french fries / mixed salad (A1/C/J) 1/4 € 22,50

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

Pork cordon-bleu-style / stuffed with ham and
cheese / french fries / mixed salad (A1/C/H/J) 1/2/4 € 28,50

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

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



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Meat

Prosciutto-Wrapped Roasted Rabbit Loin / red wine sauce / confit tomatoes / spaghetti in chanterelle cream sauce / mixed salad

(A1/H/I/J) 1/4

€ 31,50

Saltimbocca of turkey breast / fresh sage and Parma ham / red wine sauce / vegetable caponata / homemade rosemary gnocchi (A1/C/H/I) 1/4

€ 30,00

Braised wild boar roast (locally hunted in Eberbach) / red wine sauce / chanterelles / homemade German bread dumplings / mixed salad (A1/C/H/I/J) 1/4

€ 32,50

Chanterelles

Portion of chanterelles / herb cream sauce / homemade bread dumplings (A1/C/H)

€ 26,00

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

€ 23,00

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

- Odenwald salmon trout fillet (D) € 9,50

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Fish

Pan-Seared salmon trout fillet from Friedrichsdorf (cooked on the skin) / confit tomatoes / spaghetti in chanterelle cream sauce / mixed salad (A1/D/H/I/J) 1/4 € 33,00

Grilled Wolffish fillet / braised tomatoes and olives / vegetable caponata / homemade rosemary gnocchi (A1/C/D/H/I) 1/4 € 33,00

Veggie

Homemade spinach ricotta ravioli / sage butter / salad bouquet / pine nuts (A1/C/H/I/J) 1/4 € 22,50

Vegan sweet potato curry / red lentils / coconut milk / cilantro (coriander) / chili / couscous / mixed salad (A1/H/I/J) 1/4 € 22,00

Spaghetti tossed in olive oil / chanterelles / garlic / cherry tomatoes / mixed salad (A1/C/J) 1/4 € 22,50

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Dessert:

Two apple beignets / vanilla ice cream / cream (A1/C/H)	€ 11,50
Homemade plum ice-cream with Armagnac / cream (C/H)	€ 9,60
vanilla crème brûlée / walnut ice cream (C/G3/H)	€ 11,00
Iced Cantaloupe melon soup / homemade strawberry sorbet / coconut flakes	€ 11,00
Dessertvariation / crème brûlée / nougatcrêpes / two scoops of homemade sorbet / cream (A1/C/H/G2)	€ 14,00
Scoop of ice cream and sorbet	€ 3,00
Cream (H)	€ 0,60
Cheese variation with fruit and baguette (A1/H)	€ 14,50

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