



Main Course

Oven-fresh suckling pig knuckle of Swabian-Hall pork with savoy cabbage vegetables and fried potato (4/7/9/10/12)	€ 27,50
2 small veal Wiener schnitzels with cucumber and potato salad or mixed leave green salad and bacon fried potatoes (1/2/9/4/12)	€ 28,50
Veal liver fried in sage butter, seasonal vegetables and thyme potatoes (9/10/4)	€ 29,50
Rump steak of the best 200 g with Béarnaise sauce, bacon fried potatoes and mixed leave salad with sour cream dressing (10/1/4/12)	€ 31,50

HOUSE - SPECIALITIES

Pott roast beef in sultana sauce with stewed apples and spaetzle (1/5/7/9)	€ 27,50
Boiled beef in bouillon with root vegetables, parsley potatoes and fresh horseradish (5)	€ 27,50
Portion of fresh chanterelles in herb cream sauce (4) served with home-made roast potatoes with bacon	€ 26,50
with scrambled eggs (1/9/8)	€ 29,50
with fresh tagliatelle in cream sauce and strips of beef (/9/4/1)	€ 33,50
with roast breast of poulard	€ 32,50
with a veal escalope (1/9/4)	€ 34,50
with a rump steak and Sc. Béarnaise (1)	€ 39,50

FISH

Baked redfish fillet with potato and cucumber salad and tartar sauce (1/2/9/4/12)	€ 27,50
Fried fillet of pike perch with herb risotto and chanterelles (9/7/4)	€ 29,50
On pre-order North Sea sole fried in lemon butter (2,9) with parsley potatoes and seasonal salad or spinach leaves, per 400g	€ P.a.A.