

# STARTERS

Creamy asparagus soup with garnish <sup>7</sup>  
8,90 €

White asparagus salad with strawberries and green pepper **(vegan)** <sup>10</sup>  
14,80 €

Veal boiled beef with Frankfurt green sauce <sup>7</sup>  
and asparagus with vinaigrette  
16,80 €

Roasted beetroot with walnut cream and tarragon vinaigrette **(vegan)** <sup>1a,8c,10</sup>  
13,80 €

One spinach dumpling with a chives sauce,  
served on a bed of blanched cabbage <sup>1a,3,7</sup>  
10,80 €

Hand-cut beef tartar  
with anchovies, capers, shallots, mustard and egg yolk <sup>1a/c,3,4,10, Sü</sup>  
as starter 19,70 €  
as main course 26,80 €

# SALADS

Large salad with roasted green and white asparagus <sup>7,10</sup>  
17,80 €

Large salad with strips of calf's liver and balsamic vinegar <sup>1a,10</sup>  
20,80s €

Side salad <sup>9,10</sup>  
6,80 €

1 Contains gluten | a white flour | b brown flour | c rye flour | d barley | e oats | f khorasan wheat | g einkorn | h emmer |  
2 Crustacians | 3 Egg | 4 Fish | 5 Peanuts | 6 Soy | 7 Lactose / milk products | 8 Nuts | a almond | b hazelnut | c walnut | d cashew | e pecan | f brazil nut  
g macadamia nut | h pistachio | 9 Celery | 10 Mustard | 11 Sesame seed | 12 Sulphites | 13 Molluscs  
A Antioxidatands | CH Quinine | F Artificial colouring | G Artificial flavouring | K Preservatives | Kh Caffeine | N Nitrite curing salt  
Sch1 Artificial bleaching agents | Sch2 Artificial colours (darkeners) | Sch3 Artificial sweeteners | V Artificial thickeners or stabilisers

## MAIN COURSES

Three spinach dumplings with a chives sauce,  
served on a bed of blanched cabbage <sup>1a/c, 3,7</sup>  
18,80 €

Original Wiener Schnitzel (from veal) with fried potatoes and ham, cranberry and lemon <sup>1a/c, 3,7,N</sup>  
32,80 €

Celeriac schnitzel with fried potatoes, cranberry and lemon (vegan) <sup>1a,9</sup>  
24,80 €

Swabian roast beef (220g sirloin steak, sauteed onions and jus)  
with fried potatoes and ham or Spätzle (swabian egg pasta) <sup>1a/c, 3,7,9,12,N,F</sup>  
34,80 €

Homemade "Sauerbratengulasch" (swabian style gulasch in a sour gravy sauce)  
with dumplings and seasonal vegetables <sup>1a, 3,7,9,12,F</sup>  
27,80 €

Liver from veal „berlin style“ with grilled apple rings, onions and pureed potato <sup>1a,7,9,12,F,A</sup>  
28,90 €

Fried pike-perch fillet on a bed of baby spinach.  
beurre-blanc sauce and triplet potatoes <sup>7,9,12</sup>  
34,80 €

Portion of asparagus  
with triplet potatoes OR herbal pancake,  
Sauce Hollandaise OR melted butter <sup>1a,3,7,12</sup>  
25,90 €

with cooked ham <sup>A,K,N</sup>  
30,40 €

with small Wiener Schnitzel <sup>1a/c, 3,7,N</sup>  
34,40 €

with small Swabian roastbeef  
38,60 €

# DESSERTS

Rhubarb ragout with fresh strawberries  
and curd mousse<sup>3,7</sup>

9,50 €

New York Cheese Cake  
with homemade strawberry honey sorbet<sup>1a,3,7</sup>

9,80 €

Ice cream variation with 3 homemade ice cream or sorbet varieties  
with forest fruit puma<sup>7</sup>

9,50 €