STARTERS

Creamy asparagus soup with garnish [7]
8,90 €

White asparagus salad with strawberries and green pepper **(vegan)** [10]
14,80 €

Veal boiled beef with Frankfurt green sauce [7]
and asparagus with vinaigrette
16,80 €

Roasted beetroot with walnut cream and tarragon vinaigrette **(vegan)** [1a,8c,10]
13,80 €

One spinach dumpling with a chives sauce,
served on a bed of blanched cabbage [1a,3,7]
10,80 €

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

SALADS

Large salad with roasted green and white asparagus [7, 10]
17,80 €

Large salad with strips of calf's liver and balsamic vinegar [1a, 10]
20,80s €

Side salad [9,10]
6,80 €

MAIN COURSES

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

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

Celeriac schnitzel with fried potatoes, cranberry and lemon (vegan) [1a,9]
24,80 €

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

Homemade "Sauerbratengulasch" (swabian style gulash in a sour gravy sauce)
with dumplings and seasonal vegetables [1a, 3,7,9,12,F]
27,80 €

Liver from veal „berlin style" with grilled apple rings, onions and pureed potato [1a,7,9,12,F,A]
28,90 €

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

Portion of asparagus
with triplet potatoes OR herbal pancake,
Sauce Hollandaise OR melted butter [1a,3,7,12]
25,90 €

with cooked ham [A,K,N]
30,40 €
with small Wiener Schnitzel [1a/c, 3,7,N]
34,40 €
with small Swabian roastbeef
38,60 €

DESSERTS

Rhubarb ragout with fresh strawberries
and curd mousse [3,7]
9,50 €

New York Cheese Cake
with homemade strawberry honey sorbet [1a,3,7]
9,80 €

Ice cream variation with 3 homemade ice cream or sorbet varieties
with forest fruit puma [7]
9,50 €