



## RECOMMENDATIONS OF THE WEEK 22.04.-28.04.2024

**Please note our opening hours:** Monday 16:00 to 01:00 / Tuesday to Thursday 11:00 to 00:00, Friday and Saturday 11:00 to 01:00 / Sunday 11:00 to 00:00  
**Public holidays:** 11:00 a.m. to 00:00 a.m. (also open on Mondays!)  
**Our kitchen hours:** Monday 4:00 p.m. to 10:00 p.m., Tuesday to Sunday 12:00 p.m. to 10:00 p.m.  
**Public holidays:** 12:00 to 22:00

### **Appetizers/Intermediate Courses:**

Homemade asparagus cream soup	€ 8,40
Asparagus salad with raspberry vinaigrette and wild herb salad	€ 12,50
Odenwald platter: hand cheese, raw Odenwald country ham, smoked trout fillet, cranberry horseradish, Odenwald pepper bite, cooked cheese and butter, served with pretzel stick and farmhouse bread	€ 17,80

### **Mains:**

Homemade spinach cream cheese dumplings with Wild Herb Salad and Balsamic Vinegar Dressing	€ 18,90
Fried salmon fillet with asparagus risotto	€ 28,90
Beef goulash with homemade spaetzle and venison broccoli	€ 21,00
tagliatelle with green and white asparagus, cherry tomatoes and Parmesan cheese	€ 19,50
Roast pork with beer sauce, homemade pretzel dumplings and carrot-turnip vegetables	€ 18,80
Munich schnitzel with potato salad	€ 18,50
Argentinian Black Angus (approx. 230g) with fried green Asparagus, fried potatoes and Bernaise sauce	€ 30,90

### **Dessert:**

Two kinds of mousse with fresh fruits	€ 8,70
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**Please also take a look at our asparagus menu.**

## OUR WINE RECOMMENDATION OF THE WEEK

<b>Chardonnay &amp; Pinot Blanc dry QbA</b>	0,1l € 3,40
Weingut Dietrich, Großkarlbach, Palatinate	0,2l € 5,90
A fine fresh cuvée of 2/3 Chardonnay and 1/3 Pinot Blanc, which is characterized by its aroma-preserving aging wonderfully light and convinces with typical Burgundy fruit.	0,75l € 22,10