



RECOMMENDATIONS OF THE WEEK 27.04.-03.05.2026

Starters/intermediate courses:

Asparagus cream soup	€ 8,50
Smoked salmon with dill mustard sauce, wild herb salad and baguette	€ 13,50

Main courses:

Homemade asparagus ravioli with Wild herb salad and balsamic dressing	€ 19,90
Beef brisket with horseradish sauce and triplet potatoes	€ 21,70
Cordon Bleu with bacon and cheese, served with French fries and cranberries	€ 22,90
Tagliatelle with green and white asparagus, cherry tomatoes and Parmesan	€ 21,50
Portion of asparagus with triplet potatoes and hollandaise or melted butter	€ 22,00

with:

breaded pork schnitzel (approx. 100g)	+	€ 6,60
breaded veal schnitzel (approx. 180g)	+	€ 18,50
raw and cooked Odenwald ham	+	€ 6,70
Argentinian Black Angus rump steak (approx. 230g)	+	€ 19,00
fried chicken breast (approx. 180g)	+	€ 7,50
fried cod fillet	+	€ 16,50

Dessert:

Apricot dumplings with blueberry sorbet and vanilla sauce	€ 9,10
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DRINK RECOMMENDATION OF THE WEEK

Sarti Spritz	€ 7,90
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