



RECOMMENDATIONS OF THE WEEK 27.07.-02.08.2026

Starters/intermediate courses:

Cold cucumber soup with yogurt	€ 8,90
Toasted farmhouse bread with scrambled eggs, chanterelles and tomatoes, served with wild herb salad as an appetizer	€ 15,50
as a main course	€ 22,80

Main courses:

Homemade chanterelle cream cheese dumplings with wild herb salad and balsamic dressing	€ 20,90
Roasted salmon fillet with green sauce, fried triplet potatoes and wild herbs	€ 29,90
Medallions of pork tenderloin with fried chanterelles, bacon, onions and cherry tomatoes, served with fried potatoes	€ 26,50
Meatballs with creamed chanterelles and mashed potatoes	€ 21,50
Cordon Bleu, filled with bacon and cheese, served with french fries and cranberries	€ 23,50
Spinach dumplings with parmesan, sage butter and wild herb salad	€ 19,50
Argentinian Black Angus rump steak (approx. 230g) with baked potato and herb quark	€ 33,50

Dessert:

Curd cream strudel with cherry ragout and cream	€ 9,10
---	--------

DRINK RECOMMENDATIONS OF THE WEEK

Sarti Spritz	€ 7,90
Limoncello Spritz	€ 7,90
Campari Spritz	€ 7,90
Martini Spritz	€ 7,90