



RECOMMENDATIONS OF THE WEEK 24.08.–30.08.2026

Starters/intermediate courses:

Chanterelle cream soup	€ 8,90
Odenwälder Vitello: Thin veal slices with smoked trout sauce as an appetizer	€ 15,50
as a main course with fried potatoes	€ 22,80

Main courses:

Homemade chanterelle cream cheese dumplings with Wild herb salad and balsamic dressing	€ 20,90
Fried pike-perch fillet with zucchini vegetables, rice and mustard sauce	€ 29,90
Medallions of pork tenderloin wrapped in bacon with Chanterelle cream sauce and fried potatoes	€ 24,50
Savoy cabbage roulade with mashed potatoes and sauce	€ 20,50
Allgäu schnitzel with French fries and cranberries	€ 23,50
Baked potato with fried mushrooms, herb quark and salad	€ 19,50
Argentinian Black Angus rump steak (approx. 230g) with Baked potato and herb quark	€ 33,50

Dessert:

Apricot dumplings with blueberry sorbet and vanilla sauce	€ 9,10
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WINE RECOMMENDATIONS OF THE WEEK

Chardonnay dry, Heidelberger Dormenacker

Clauer Winery, Heidelberg, Baden

0,1l € 4,00

Clear and radiant aromas of apples, pears and citrus, slim, elegant and full-bodied in taste.

0,2l € 6,90

0,75l € 25,70

Fine acidity on the tongue and palate, nice long finish, which once again clearly reveals the aromas in the aftertaste.