



RECOMMENDATIONS OF THE WEEK 11.10.-18.10.2026

Starters/intermediate courses:

Pumpkin soup	€ 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 pumpkin ravioli with wild herb salad and balsamic dressing	€ 20,90
Salmon fillet with pumpkin risotto and wild broccoli	€ 29,90
Meatballs with red cabbage, mashed potatoes and sauce	€ 19,90
A pair of venison sausages with red cabbage and mashed potatoes	€ 20,50
Cordon Bleu with French fries and cranberries	€ 23,50
Roasted pumpkin with herb quark and fried potatoes, served with a small salad	€ 19,50
Argentinian Black Angus rump steak (approx. 230g) with fried onions and rosemary potatoes	€ 33,50

Dessert:

Kaiserschmarrn with Zweigtschgenröster	€ 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.