

STARTERS

<i>Mixed salad with homemade dressing and roasted seeds</i> 2)D)(G)(E)(K)	€ 6,20
<i>Lamb's lettuce with potato dressing and roasted bacon cubes and croutons</i> 2)(B)(C)	€ 9,50
<i>Various salad leaves with diced pumpkin and fried prawns</i> L)	€ 13,50
<i>Chickpeas-mash with sesame on marinated forest mushrooms and salad bouquet (VEGAN)</i>	€ 13,50
<i>Tartare of homemade-marinated salmon and smoked trout with a colorful salad bouquet</i> 2)(B)(D)	€ 14,00

SOUPS

<i>Game consommé with pistachio dumplings</i> 2)(A)(I)(E)	€ 6,00
<i>Apple-celery soup with cinnamon cream</i> D)(I)	€ 6,50
<i>Cep - soup with herb croutons</i> D)(I)	€ 6,70

VEGETARIAN AND VEGAN DISHES

*Stuffed zucchini with vegetable-Couscous
and basil tofu on a fine mint tomato sauce (Vegan) E)* € 19,00

*Champagne risotto
with grated Parmesan and dried-tomatoes* € 20,50

FISH SPECIALTIES

*Trout from our own pond fried in almond butter
with herb potatoes B)D)H)* € 19,00

*Trout "blue"
with melted butter and boiled potatoes B)D)I)* € 19,00

*Fettuccini with fried prawns, garlic,
cherry tomatoes and spring onions 2)3)B)C)A)I)* € 20,00

*Fried Zander fillet on white wine sauce
with cream sauerkraut and potatoes B)D)I)* € 25,00

MEAT- AND POULTRY DISHES

*Fillet tips of beef, pork and veal in a forest mushroom sauce
with colorful vegetables and fine "spaetzli" A)D)I)* € 22,50

*Pork fillet with mushroom cream sauce
vegetables bouquet and butter noodles 2)A)D)E)I)* € 24,00

*Pink roasted breast of duck
on a fruity ratatouille
with mango sauce and couscous D)* € 25,50

*Pink roasted leg of venison
with forest mushroom sauce an bacon-Brussel sprouts
and homemade "spaetzli" 2)A)D)I)* € 26,50

*Fried saddle of lamb
with fresh green beans and potato gratin 2)A)D)I)* € 28,00

*Pink roasted Rumpsteak
from Argentinian Black Angus beef, grilled tomatoe,
fried potatoes and homemade herb butter*

or *whisky-pepper sauce 2)A)D)* € 29,00

*Pink roasted saddle of venison with plum sauce
with almond broccoli and homemade "spaetzli" 2)A)D)I)* € 29,50

DESSERT

Warmed “Winter Magic”

*Cinnamon-plum ice cream and almond ice cream
crowned with a hood of cream*

spiced biscuit flakes and mulled wine A)D)I)H)

€ 8,50

Warm apple cake

with baked apple – vanilla ice cream

and raspberry sauce A)D)I) (vegan)

€ 9,00

Apricot cream with almond butter

and plum compote M)

€ 9,50

Chocolate mousse with white and dark chocolate

and raspberry sauce A)D)

€ 9,50

Parfait of vanilla crescents

with red fruit jelly and chocolate sauce A)D)I)

€ 9,50

Cheese selection with fig mustard D)H)K)L)

small

€ 9,50

big

€ 11,50

Dessert platter „Bibermühle“

*Seasonal surprises from ice cream, mousse, parfait
and fruit ragout A)D)H)I)*

€ 11,20

Crepes flambé - for two persons or more- -prepared at the table-

- Suzette -

with orange-butter sauce

and vanilla ice

per Person

€ 13,80