

STARTERS

<i>Mixed salad with homemade dressing and roasted seeds</i> 2)D)(G)(E)(K)	€ 6,20
<i>Mash chickpeas with sesame fresh chanterelles and salad</i> <u>(VEGAN)</u>	€ 13,50
<i>Marinated chanterelles salad with roasted prawns on leaf salad and strawberry vinaigrette</i> B)(C)	€ 13,50
<i>Beef carpaccio with red pesto, coarse pepper and grated parmesan</i> D)	€ 14,50

SOUPS

<i>Beef bouillon with herb strips of pancake and vegetables</i> 2)(A)(D)(I)	€ 6,00
<i>Tomato-cream soup with croutons</i> D)(I)	€ 6,40
<i>Creamy chanterelles mushroom soup with herb crème-fraiche</i> D)(I)	€ 6,70

VEGETARIAN AND VEGAN DISHES

*Homemade dumplings with fresh
chanterelle mushrooms in herb cream* A)D)I) € 16,50

*Stuffed Zucchini with couscous and tofu “Rosso”
on a spicy tomato sauce* I) (VEGAN) € 19,00

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)H) € 19,00

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

*Fried pike perch filet served with champagne-risotto
fresh chanterelles and white wine sauce* B)D)I) € 25,00

MEAT- AND POULTRY DISHES

<i>Fillet tips from beef, pork and veal in a chanterelles sauce with colorful vegetables and homemade fine spätzle A)D)I)</i>	€ 23,00
<i>Pink roasted breast of duck on a fruity ratatouille with lime sauce and couscous D)I)</i>	€ 25,50
<i>Pink roasted leg of venison with chanterelles cream sauce, almond broccoli and homemade spaetzle A)D)I)</i>	€ 26,50
<i>Fried saddle of lamb with madeira gravy on zucchini and rosemary potatoes 2)A)D)I)</i>	€ 28,00
<i>Roast beef with melted onions from Argentinian Black Angus Beef at red wine gravy and fried potatoes 2)</i>	€ 29,00
<i>Pink roasted veal filet on fresh cream chanterelles with salad bouquet und herb noodles 2)D)I)</i>	€ 31,00
<i>Beef medallions with balsamic sauce king prawns on white wine sauce tomato ragout and champagne risotto 2)A)B)D)I)</i>	€ 31,50

DESSERT

<i>Fresh fruit salad</i> <i>with yogurt basil ice cream</i> <small>D)</small>		€ 6,50
<i>Parfait from white chocolate</i> <i>with mint on cherry ragout and chocolate chips</i> <small>A)D)</small>		€ 8,50
<i>Apricot cream with almond butter</i> <i>and fruit compote</i>	(VEGAN)	€ 9,50
<i>Sorbets</i> <i>with fruity sauce and fresh fruits</i>		€ 9,50
<i>Cheese selection with fig mustard</i> <small>D)H)K)L)</small>	<i>small</i>	€ 9,50
	<i>big</i>	€ 11,50
<i>Dessert platter „Bibermühle“</i> <i>seasonal surprises from ice cream, mousse, parfait</i> <i>and fruit ragout</i> <small>A)D)H)I)</small>		€ 11,20
<i>Crepes flambé - for two persons or more-</i> <i>-prepared at the table-</i>		
<i>- Suzette -</i> <i>with orange butter sauce</i> <i>and vanilla ice</i>	<i>per Person</i>	€ 13,80