

## **STARTERS**

<i>Mixed salad with homemade dressing and roasted seeds</i> 2)D)(G)(E)(K)	€ 6,20
<i>Colorful quinoa salad with walnuts and salad bouquet</i> H) <b><u>(VEGAN)</u></b>	€ 13,50
<i>Marinated white asparagus with roasted prawns on wild herb 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 broth with herb pancake and vegetables</i> 2)(A)(D)(I)	€ 6,00
<i>Wild garlic cream soup with smoked trout filet</i> B)(D)(I)	€ 6,50
<i>Asparagus cream soup with almond cream</i> D)(I)	€ 6,70

## **VEGETARIAN AND VEGAN DISHES**

*“Chili sin carne” in green rice ring  
with colorful vegetables <sup>1)</sup> **(VEGAN)** € 19,00*

*Portion of asparagus und potatoes  
with melted butter **or** Sauce Hollandaise <sup>A)D)</sup> € 19,50*

## **FISH SPECIALTIES**

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

*Trout “blue”  
with melted butter and boiled potatoes <sup>B)D)H)</sup> € 19,00*

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

*Fried pike perch filet served with a white wine sauce  
on wild garlic risotto and white asparagus <sup>B)D)I)</sup> € 25,00*

*Portion of asparagus und potatoes  
with melted butter **or** Sauce Hollandaise  
and homemade marinated salmon <sup>3)4)6)A)D)</sup> € 24,50*

## ***MEAT- AND POULTRY DISHES***

<i>Pork filet with balsamic sauce on asparagus ragout and butter noodles</i> <sup>2)A)D)E)I)</sup>	€ 24,00
<i>Portion of asparagus und potatoes with melted butter <b>or</b> Sauce Hollandaise and optionally with ham <b>or</b> cooked ham</i> <sup>3)4)6)A9D)</sup>	€ 25,00
<i>Pink roasted breast of duck on a fruity ratatouille with lime sauce and couscous</i> <sup>D)I)</sup>	€ 25,50
<i>Pink roasted leg of venison with forest mushroom sauce, almond broccoli and homemade spaetzle</i> <sup>A)D)I)</sup>	€ 26,50
<i>Fried saddle of lamb with madeira gravy on zucchini and rosemary potatoes</i> <sup>2)A)D)I)</sup>	€ 28,00
<i>Roast beef with melted onions from Argentinian Black Angus Beef at red wine jus and fried potatoes</i> <sup>2)</sup>	€ 29,00
<i>Pink roasted veal filet on asparagus ragout with cherry tomatoes und butter noodles</i> <sup>A)D)I)</sup>	€ 31,00
<i>Beef medallions with balsamic sauce king prawns on champagne sauce and tomato ragout with vegetables noodles</i> <sup>2)A)B)D)I)</sup>	€ 31,50

## **DESSERT**

### ***Fresh fruit salad***

*with yogurt basil ice cream* D)

€ 6,50

### **“Strawberry delight”**

*vanilla, strawberry and oreo ice cream*

*with fresh strawberries and whipped cream* A)D)

€ 8,50

### ***Apricot cream with almond butter***

*and mixed berries* M)

**(VEGAN)**

€ 9,50

### ***Sorbets***

*with fruity sauce and fresh fruits*

€ 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